



Product:	Yarra Edge Cabernet Sauvignon
Vintage:	2006
Colour:	Deep, rich red
Nose:	Strong aromas of cassis and plums meld seamlessly into charray mocha oak.
Palate:	The palate displays firm, ripe tannins complemented by dark berry fruit sweetness and a lengthy finish.
Cellar:	Drink now – 2021
Harvest Notes:	Vintage 2006 was the earliest on record and yielded some very special parcels of fruit. The early onset was due to a warm spring. An excellent growing season led to even flowering and fruit set across all varieties. Fruit was harvested as early as possible to retain acid structure.
Winemaking Notes:	Inoculated with BDX. Primary fermentation was completed after 12 days followed by 6 days post ferment maceration. Temperature of ferment reached a maximum of 28°C. Pressed into tank and racked into barrel for MLF. 100% French oak and 100% new barrels. Racking every three months for 23 months

WINEMAKING

Varietal Composition:	100% Cabernet Sauvignon	Alcohol	14.5%
Fermentation Time:	12 Days	Yeast Type:	BDX
Barrel origin & size:	French, 225 Litre	Skin Contact time:	18 Days
Time in Barrel:	23 Months	MLF:	100%
Age of Barrel:	100% New	pH:	3.29
VITICULTURAL Region:	Chirnside, Yarra Valley	Elevation:	50 metres
Vine Age:	23 year old	Vineyard Size:	2.9ha Exposed slope West facing
Date of Harvest:	12 th March 2006	Yield:	1.2 t/acre
Method:	Handpicked	Clone:	SA125
Soil Type:	Gravelly sandy loam over clay	Cultivation Practices:	Trellis vertical shoot positioning.