

CHARLOTTE'S FARM

CABERNET SAUVIGNON

Variety Cabernet sauvignon

Vintage 2004

Analysis 13% alc, 6.6 TA, 3.5 pH, 0.25 RS

Winemaking

All grapes are estate grown on our Gulval Road Vineyard. 2004 had a long cool summer giving long slow ripening and intense flavours. Picking was late with the flavour and colour full and well developed yet with the acid still quite high. Following crushing, fruit was fermented in static ferments for 7 days. Malolactic fermentation was completed within several days of primary fermentation due to the inoculation with pure cultures.

Follow coarse filtration, the parcels were matured with a mixture of French and American oak. Following oak maturation the parcels were blended stabilised and filtered.

Style Oak matured

Additives

Preservative	220
Antioxidants	Nil
Allergens	Nil

Tasting Notes

The colour is deep garnet red. The wine has rich varietal Cabernet aromas of berry fruits and hint of oak. The blend has good fruit flavours in the mid palate, is easy drinking with a firm tannin finish and good length of flavour. The wine will develop and improve over the next 4-5 years.

Accompaniment

This wine is a modern Australian style that is a wonderful accompaniment to food. The depth and length of flavour makes this a perfect food wine to match with your favourite meat dish or great with hard cheeses, blue or matured cheddars.

Packaging

12 x 750ml bottles



HOPWOOD