

# HOPWOOD

## SINGLE VINEYARD

### CPVM

**Variety** Cabernet sauvignon 40%  
Petit Verdot 40%  
Mouvedre 20%

**Vintage** 2004

**Analysis** 13.0%v/v, 6.2 T.A., 3.46 pH

#### Winemaking

All grapes are estate grown on our Gulval Road Vineyard.

The long cool summer of 2004 allowed the opportunity for selected parcels of low yielding vines to be left to build intensity and strength for this range of wines. 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 wines were blended, stabilised and filtered to bottle.

**Style** Oak matured

#### Additives

Preservative 220  
Antioxidants nil  
Allergens nil

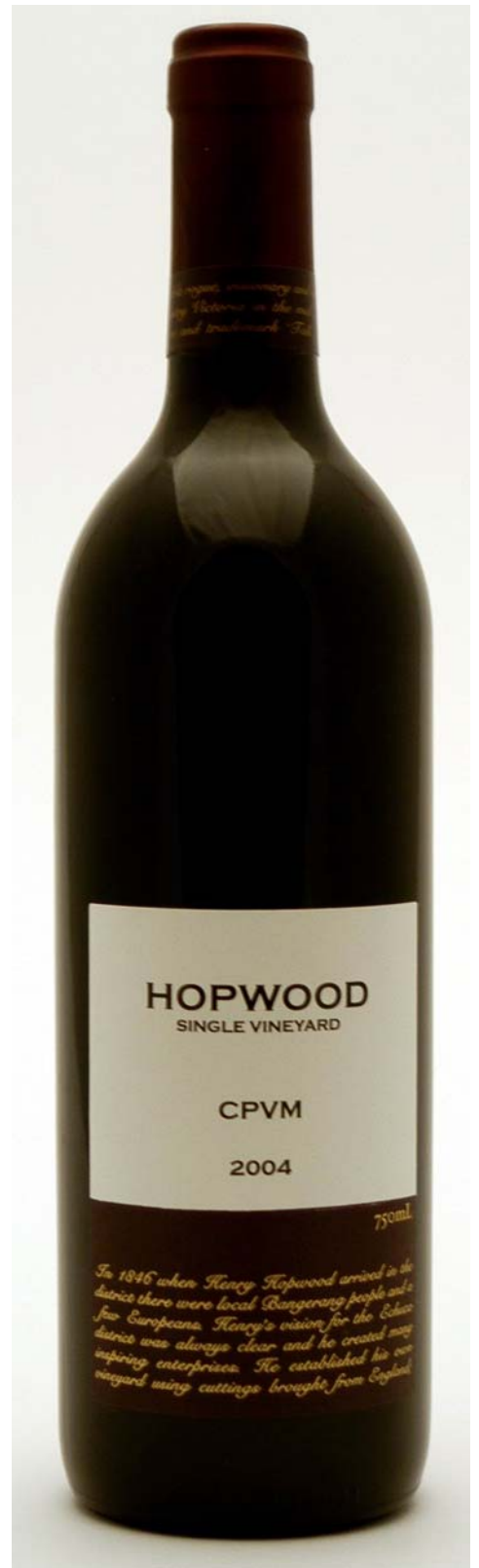
#### Tasting Notes

This wine has intense deep inky purple colour a rich complex perfumed Cabernet aromas and wild berry fruits mixed in with lashings of sweet toasty oak. The lovely aromas carry through to an intense mouth filling palate with bold yet soft tannins. The wine will develop and improve over the next 7 to 10 years.

#### Accompaniment

The depth and length of flavour and makes this a perfect food wine to match with your favourite steak and red meat dish or great with hard cheeses, blue or matured cheddars.

**Packaging** 12 x 750ml bottles 7.7 std drinks



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