



SEVILLE ESTATE 2003 OLD VINE RESERVE CABERNET SAUVIGNON, YARRA VALLEY 95 DOZEN

Winemakers Comments:	<p>The Cabernet is sourced from the original 1972 plantings, consisting of the seven rows closest to the winery cellar door facility. This block produces low yields of small berry bunches. The berries have relatively thick skins, which build the tannin structure developing the regional and cool climate varietal style. Wine making is fairly simple with gentle open ferments and temperature control with the emphasis on maintaining the berry cassis flavours.</p> <p>2003 marks the return of our Old Vine Cabernet following the 2002 year where all the cabernet was declassified. 2003 was an outstanding vintage for our Cabernet with the warm dry year producing low crops. The long dry summer resulted in rich and generous flavours. As we are in a cooler part of the Valley we did not feel the full impact of the drought conditions.</p>
Vinification:	<p>Fruit for this wine is hand picked from a section of the vineyard of grey soils over clay. The vines are less vigorous and produce small bunches of concentrated berry flavour. The nature of the cabernet berries with tough skins allowed extended ripening passing through the herbaceous flavour stages.</p> <p>Open ferment tanks are hand plunged three times daily, temperatures are controlled to 25 degrees Celsius to retain fruit freshness. Gentle handling of fermentation and pressing produce wines of soft balanced skin tannins which are aged in new and seasoned French oak barrels for 18 months.</p>
Tasting Notes:	<p>“Firm, ripe but rather closed cabernet with a sweet, earthy and slightly meaty bouquet of violets prunes and plums over restrained cedar/vanilla oak and herbal undertones. Long fine and silky, its palate reveals lively berry fruits plus smooth creamy and fine-grained oak over a firm powdery chassis of fine drying tannins. Well integrated with a modest substratum of herbal influence.” Jeremy Oliver 2005 Wine Annual 92 Points Drink 2010 to 2014</p>
Food:	Chargrilled porterhouse from Seville butcher
Technical Data:	Alcohol: 14.5% Ph: 3.55 Acidity: 6.9
Availability:	750ml
Recommended Retail Price:	\$35
Awards	Silver 2006 Cool Climate Wine Show