



SEVILLE ESTATE 2006 OLD VINE RESERVE CABERNET SAUVIGNON, YARRA VALLEY 95 DOZEN

Winemakers Comments: 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.

2006 marks the return of our Old Vine Cabernet, the first since 2003. Seville saw a mild start to spring with good fruit set, although the warm November showed promise for an early vintage with fanatic growth. Victoria experienced its 3rd warmest January on record with Seville experiencing 4 days over 40°C. The average rainfall was 7.1mm above average which helped balance the vine stress. Luckily the low disease pressure allowed us sufficient canopy cover reducing sun burn on the fruit. The Cabernet was picked on 27th April showing great fruit intensity and balanced acidity.

Vinification: Fruit for this wine is hand picked from a section of the vineyard with grey soils over clay. The nature of the cabernet berries with tough skins allowed extended ripening passing beyond the herbaceous flavour stages.

Open fermentation tanks are hand plunged twice daily, and 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.

Tasting Notes: Quite dense in colour, with youthful purple tints still evident. The dry conditions and open canopies have ensured no 'leafy' or mint characters. Instead, rich dark chocolate/dark berry aromas with coffee, tobacco and charry oak. The front palate has sweet oak then dark rich fruit, and firm but balanced tannins. Final flavours of 'dusty' tobacco and cedar typical of great Cabernet Sauvignon.

Food: Chargrilled porterhouse

Technical Data: Alcohol: 14.5%
Ph: 3.67
Acidity: 6.9

Availability: 750ml

Recommended Retail Price: \$45

Awards