

# Geelee - Grace Valley

## Cabernet Sauvignon 2008



### Regional Source

Vineyards in the heartland of Australian wine-grape-growing.

### Vintage Conditions

The grapes were harvested after a warm growing season delivering peak flavour development.

### Vinification

The wine was fermented at controlled temperatures with exposure to oak. These techniques helped retain the pronounced fruit flavours and added layers of complexity.

## Winemaker Comments



### Colour

Dark brick red in colour.



### Nose

The bouquet has aromas of blackcurrant and hints of toasty vanillin oak



### Palate

The palate has bright fruit characteristics while toasted oak and grape tannins provide for a rounded, balanced wine.

### Wine Analysis

Alcohol	13.8%
Acidity	5.85 g/l
pH	3.42

### Peak Drinking

Anytime in the next 2-3 years.

### Food Matches

Spicy beef dishes and casseroles.