



2006 Parri Estate Cabernet Sauvignon



The Vineyard

The 2006 Cabernet Sauvignon is from the rich, clay based soils of the Ingoldby Road vineyard in McLaren Vale.

Fruit showing excellent varietal and regional character was harvested from two blocks of 45 year old vines in late March 2006 and transported immediately to the winery. The majority of this wine comes from the Reynell Clone, which typically develops small berries and open canopies resulting in excellent ripening.

Winemaking

Fruit was de-stemmed, placed into open fermentation vessels and inoculated with a Bordeaux isolate yeast strain. Fermentation was conducted at a cool temperature and hand plunged, pumped over and racked and returned daily to enhance colour, flavour and tannin extraction.

At 4 degrees Baume´ the must was pressed and two thirds transferred to new and used French and American oak hogsheads to complete primary and malolactic fermentation. One third of the wine was transferred to tank and did not receive any oak. After 13 months maturation in oak the wine was removed, blended and prepared for bottling in July 2007. The wine remained unfiltered to retain its robust fruit flavour and varietal character.

Tasting Notes

The 2006 Parri Estate Cabernet Sauvignon is a deep black colour. It displays aromas and flavours of black currants, plums, fruit cake, mocha and spice with a hint of herbaceous character typical of the variety. A fruit dominant style with a round and full palate, firm tannins and great length that really over delivers. A suitable partner to a variety of richly flavoured foods such as red meats and aged cheeses. Drinking well now this wine will benefit from cellaring for up to 8 years.

Technical Information

Region:	McLaren Vale South Australia	Alcohol:	14.0% v/v
Varieties:	100% Cabernet Sauvignon	pH:	3.63
Sugar at Picking:	13.5° Baume (Be)	Total Acidity:	6.07g/L
Closure:	Natural Cork	Residual Sugar:	1.8g/L
		Contains Sulphites	