



DEEP WOODS

ESTATE

WINE	Deep Woods Estate Reserve Cabernet Sauvignon	
VINTAGE	2008	
REGION	Margaret River	100%
VARIETY	Cabernet Sauvignon	100%

VINTAGE NOTES

Representing the pinnacle of any given vintage, the Deep Woods Estate Reserve Cabernet Sauvignon is crafted from very low-yielding vines on the estate. The north- eastern facing soils are well drained gravelly loam over granite and clay with average yields of 2 tonnes per acre.

Each parcel of fruit is afforded the utmost attention in the winery with winemaking techniques aimed at optimising and enhancing the individual character of each block. Select parcels are cold soaked for up to 72 hours in open fermenters prior to initiation of primary fermentation. Throughout the fermentation each batch is pumped over twice daily to gently extract colour, flavour and tannin from the skins. Upon completion of fermentation, the wine is drained from its skins directly to a combination of new and seasoned French barriques where it is allowed to undergo malo-lactic fermentation and mature for 18 months.

ANALYSIS

Alcohol 14.0% pH 3.49 TA 6.8 g/L

TASTING NOTES

Colour Deep ruby red with vivid purple hues.

Aroma Abounds in concentrated cassis, blueberry and plum fruit flavours with restrained spicy overtones, hints of dark chocolate and dried bay leaf.

Palate The palate provides layers of complex and powerful flavours including blackberry, plum and cassis. The upfront fruit flavours are well supported by delicately interwoven French oak characters and a savoury complexity. The long and flavoursome finish is punctuated by a blanket of ripe and well rounded tannin ensuring the wine will reward long-term cellaring.

CELLARING

Will age for 10+ years.

AWARDS

Bronze Royal Melbourne Wine Show 2009

