

**SIRROMET**

LIFE • STYLE • WINE ®

# TASTING NOTES



## SEVEN SCENES

### *Signature Collection*

Part of the Sirromet family of fine wines, our Signature Collection range makes use of selected parcels of carefully nurtured fruit to produce wines of rare character and distinction.

## 2007 CABERNET SAUVIGNON

- Region:** Granite Belt, Australia  
**Variety:** Cabernet Sauvignon  
**Colour:** Black cherry  
**Cellaring:** Drink now – 2018  
**Nose:** Dark forest fruits, ripe cassis, mint and eucalypt with vanillin oak influences.  
**Palate:** Rich, powerful, dense, ripe Cabernet Sauvignon showing lovely red berry fruits, Swiss liquorice, chocolate, fine, rounded tannins, nice vanillin oak influences and finishing with a lingering palate.

### Winemaking Comments:

As a varietal, and in the right growing season, Cabernet Sauvignon performs well in our Granite Belt vineyards. Further to our vineyard trials, the decision was made to cane cut 20% of the fruit in this vintage Cabernet Sauvignon. Fermentation took place in our Ganimede for 5 days; the fruit was then transferred to French oak barrels, of no more than 4 years of age, for maturation for a period of 13 months.

### Awards:

*Bronze Medal, Japan Wine Challenge 2009*  
*Bronze Medal, Hong Kong International Wine & Spirit Competition 2009*

### Additives:

Sulphur dioxide added.  
Produced with the aid of nut products, traces may remain.

### Technical Data:

Alcohol: 13.4% vol/vol  
Standard Drinks: 7.9  
MLF: 100%  
Oak: 100%  
pH: 3.56  
TA: 6.4 gm/ltr  
Residual Sugar: 0.1 gm/ltr

For more information visit [www.sirromet.com](http://www.sirromet.com)



*Multi-award winning wines from Sirromet Winery*

[www.sirromet.com](http://www.sirromet.com)