

SEVEN SCENES



2007 Cabernet Sauvignon

Variety:	Cabernet Sauvignon
Region:	Granite Belt
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.

Additives: Sulphur Dioxide, traditional non grape and chestnut tannins

Technical Data: Alcohol: 13.2% vol/vol
Standard Drinks: 7.8
MLF: 100%
Oak: 100%
pH: 3.56
TA: 6.4 gm/ltr
Residual Sugar: 0.1 gm/ltr

SWF3759



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