

STONE DWELLERS

2008 CABERNET SAUVIGNON



REGION

The Strathbogie Ranges are inland, cool and elevated and are characterised by ancient granite boulders. The soil in the Strathbogie Ranges is typically sandy clay loam overlying orange clays of varying depths. The mean January temperature is 19.15°C and the average annual rainfall in our family vineyards is 700 mm (28 inches).

Harvest in the Strathbogie Ranges generally occurs from late February through to early May.

VINEYARD

This wine comes from our Whitegate vineyard, from Trevor's Cabernet Block.

Whitegate	Planted	Area	Soil	Aspect	Slope	Elevation
Trevors Blk	1996	8.9Ha	Sandy/Loam	Undulating	V. gently inclined	476m

To eliminate undervine sprays we practice mechanical weeding. Our vines are irrigated using a drip system and the fruit is mechanically harvested.

WINEMAKING

This fruit was harvested on 27 March 2008.

This wine was fermented in high tech sweep-arm fermenters to maximise colour and flavour intensity.

We fermented the wine at 25° celsius and chose to use *Saccharomyces cerevisiae* yeast - AWRI 796 (a strain first isolated in South Africa), a relatively neutral yeast which allows the natural variety to express itself. AWRI 796 produces above average amounts of glycerol, which contributes a sweetness or roundness to the mouth feel.

We chose to ferment this wine in stainless steel tanks to preserve primary fruit flavours.

This wine was matured in small 1 year old oak barrels with a combination of 80% French and 20% American.

Special Comments: Victor Nash, our Senior Winemaker, tasted this wine after it had been bottled and simply wrote "THIS CABERNET ROCKS MY WORLD!"

THE WINE

This varietal Cabernet offers chocolate aromas with some oak spice. The palate shows dark fruits and chocolate, with a solid structure that finishes long.

This wine has no residual sugar, balanced alcohol, evident tannins and balanced acid.

PH 3.66

T/A 8.2g/L

R/S 0.0g/L

Alc 15.0%

Served perfectly with oxtail pie on potato gratin with red wine jus accompanied by green beans with garlic & chestnuts

Cellaring recommendation: 2-5 years

Winemakers: Sam Plunkett, Victor Nash and Lindsay Brown