



Cabernet Sauvignon 2003

Wine Description:

This wine displays characters typical of Margaret River Cabernet Sauvignon. The varietal nose of blackcurrants and raspberries leap from the glass and vie for your attention, this is overlaid on a subtle background of vanillin oak and just a hint of leafiness. The palate is rich in sweet fruit, yet exhibits a softness that carries through to the pleasant and long finish.

Varietal: 100% Cabernet Sauvignon

Appellation: Margaret River

Harvest Notes: The 2003 vintage for Margaret River was preceded by a perfect summer; warm and sunny, and plenty of time at the beach. There was minimal if no summer rain to speak of. An earlier than usual flavor development and sugar accumulation resulted. The early ripening assisted most whites and reds, whilst red gum flowering kept the local bird-life at bay, yields for Cabernet were down for 2003, fruit was rich and intense. The wines produced from this vintage show fuller flavors, evident in the vivacity of the Cabernet. Grapes from three separate blocks have made up this wine. The blocks were harvested in the cool of the night to ensure fruit flavour was retained. Fermentation was conducted using a combination of old and new world techniques. After fermentation these wines were allowed to go through malolactic fermentation in new and conditioned oak barriques. The blocks were vinified separately and careful blending of the batches allowed the true Cabernet characteristics to shine through.

Food Recommendation: Wandering Wallaby Cabernet Sauvignon is a versatile wine that pairs well with a wide range of foods. Try with braised lamb shanks, herb mash, broccollini & braised onions.

Alcohol: 14.4%
Bottled: February 2005
Release Date: February 2005

Total Acidity: 6.5g/l
pH: 3.62
Best Consumed: 2005-2010

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