

Geoff Merrill

## RESERVE

# 2003 Cabernet Sauvignon

### WINEMAKERS NOTES

The colour is very dense and dark with brick red hues. The aroma is reminiscent of an up market cigar lounge, full of leather, coffee, chocolate and cigar box characters.

As the wine opens up, further complex notes of menthol, cloves and toast are revealed. The striking feature of the palate is the youthfulness of the acid, which underpins the fresh herbaceous and berry fruit characters which are melding with the subtle toasty oak to form the complex beginnings of very sophisticated bottle maturation. While drinking beautifully now, the rewards of medium to long term cellaring will be worth the patience.

### VINTAGE INFORMATION

The 2003 vintage grapes were affected by record drought conditions during crucial grape berry development stages in 2002. The ripening period was very good, with only a small amount of rain affecting crop levels and quality. The wines from 2003 typically are not as rich as 2002 however they are well structured, spicy and elegant in style.

This is an ideal vintage for cellaring quality reds.

### WINEMAKERS

Geoff Merrill & Scott Heidrich

### TECHNICAL DETAILS

**Variety:** Cabernet Sauvignon

**Growing Region:** Coonawarra 57%  
McLaren Vale 43%

**Harvest date:** April 2003

**Oak Handling** 27 months in small American oak casks  
**14.5% alc, pH 3.30 g/L TA 6.7 g/L RS 2.1 g/L**

