



Nothing but the wine.

PATRICIA

2004 Patricia Cabernet Sauvignon

Release date - 1 March 2009

The wine

The Patricia Cabernet Sauvignon is a deep crimson colour with complex aromas of red berries, mint and blackcurrant, while the French oak influence also offers a gentle 'cedar lift'. The palate is rich and concentrated with sweet fruit and hints of nutmeg. It has good length and is well structured with ripe flavours and a seamless elegant finish. The Patricia Cabernet has already had 3 years bottle age to soften and integrate its characters, it will continue to improve over the next 5 years in the cellar.

Technical information

Fruit for the 2004 Patricia Cabernet Sauvignon was predominantly sourced from an outstanding vineyard site in Western Victoria called Glenkara (60%). The Politini vineyard in the King Valley provided a further 20%, with the final contribution coming from the Gentle Annie vineyard in North East Victoria's Dookie Hills.

The fruit was harvested in parcels from mid to late March 2004 at baumé levels ranging from 13.1 to 14.5. The wine was destemmed and crushed to fermenters with the use of some juice run off to concentrate the fruit flavours and intensity. Selected small batches of the wine were cared for in the Kindergarten Winery before blending to produce a very intense and concentrated wine from a low yielding vintage.

Selected parcels of the wine spent between 18 and 20 months in 100% new French oak barriques (for subtle oak complexity) before bottling. The wine was bottled with an alcohol of 13.5%, a pH of 3.54, and an acid level of 6.0 g/L.

Serving suggestions

This concentrated red wine would make a great partner to venison cooked rare with roasted potatoes and a red wine jus. It could also be enjoyed with eye fillet on sautéed wild mushrooms or a chunk of aged parmesan cheese at the end of a meal.

