

## BROWN BROTHERS MILAWA VINEYARD

### Tasting Note

#### 2008 Cabernet Sauvignon

Release date - 14 September 2009

#### The wine

Rich crimson in colour, the 2008 Cabernet Sauvignon. It is an elegant medium-bodied wine which displays aromas of red currant, dried herbs and has some dusty, earthy undertones. The juicy red berry fruits follow through to the palate, which is supple and savoury with fine, powdery tannins. In 2008 we enjoyed fantastic depth of colour and intensity of flavour in our fruit, hence this wine's tremendous concentration. It will cellar for up to 7 years from vintage.

#### The grape variety

Cabernet Sauvignon is widely regarded as the king of red grape varieties. Its origins lie in the Loire Valley although it is most famed in the Chateau country of Bordeaux in the south-west of France, where it is the major component in the esteemed red wine of the Medoc region - Claret. When grown in cool grape growing regions, like the King Valley in the foothills of the Victorian Alps, Cabernet Sauvignon is typified by deep rich colour, delicious berry aromas on the nose and a deeply flavoured elegant palate with a long, firm finish.

#### Technical information

The 2008 Cabernet Sauvignon was sourced from a number of sites throughout Victoria including our Heathcote, Milawa and Banksdale vineyards. It was harvested in parcels from late February to early April at a range of baumé levels from 12.3° to 16.4°. Different parcels of the wine spent up to 18 months in French oak barriques of which 18% was new. It was bottled with an alcohol of 14.5%, a pH of 3.36 and an acid level of 6.7g/L.

#### Serving suggestions

This elegant red wine makes a delicious partner to a wide variety of meat dishes. It would make a perfect partner to rare herb encrusted eye fillet of beef with roasted vegetables, or with an aged cheddar or parmesan cheese at the end of the meal.



Nothing but the wine.

