

## BROWN BROTHERS MILAWA VINEYARD

### Tasting Note

2008 Cienna

Release date - 31 July 2008

#### The wine

Cienna is a light wine with a vibrant ruby red colour and aromas of fresh raspberries and strawberries. With fruit sweetness on the palate it is soft and juicy with a refreshing spritzig finish. A sip of this wine reminds you of summer berries in a glass, while the mixture of good natural acidity combined fruit sweetness leaves a refreshing sensation in the mouth. This wine is best enjoyed young and well chilled.

#### The grape variety

Cienna is an exciting new grape variety bred by the CSIRO Plant Industry by crossing Sumoll, a grape variety from Spain with Cabernet Sauvignon. Sumoll has its origins in the Catalonia region of Spain and is highly suitable for the type of warm, dry growing condition found in many of Australia's grape growing regions. Cabernet Sauvignon is widely regarded as the King of red grape varieties. Its origins lie in the famed Chateau country of Bordeaux in the south-west of France, where it is the major component in the esteemed red wines of the Medoc region - Claret. This new grape variety combines the best attributes of both parents, producing high quality grapes adapted for Australian conditions.

#### Technical information

This wine is made from Cienna grapes grown in Victoria, with a large portion grown at our Mystic Park vineyard located in the sun-drenched Murray Valley. The fruit was harvested from mid March to early May at baumé levels from 12.1° to 14.4°. The wine did not receive any oak treatment and was bottled soon after fermentation was completed with an alcohol of 5.0%, a pH of 3.46 and acid level of 5.8g/L.

#### Serving suggestions

This delicious mouth-watering wine makes the perfect partner to a wide range of dishes. Try it with a spicy Indian curry served on top of basmati rice or pizza with semi sun dried tomatoes, hot sopressa salami, basil and mozzarella cheese. Cienna is also fantastic with a crushed meringue and fresh mixed berries smothered in raspberry coulis.



Nothing but the wine.

