



ARUMDALE

CABERNET SAUVIGNON

2004

Viticultural Practices

Varietal	: 100% Cabernet Sauvignon – clones 46
Root stock	: 101-14
Soil type	: Loamy gravel soil with a underlying clay layer
Age of vines	: Planted 2001
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 12 cms
Yield	: Approximately 4.5 t/ha
Irrigation	: Dry land
Vintage	: Cool to moderate vintage with a long ripening phase
Picking date	: 31 st March
Grape sugar	: Average of 25.2 degrees Balling
Acidity	: Average of 5.5 g/l
pH at harvest	: Average of 3,6

Winemaking Practices

Yeasts	: Bordeaux red
Fermentation temp	: About 26 to 28 degrees C
Method	: De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 6 days, left for 5 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	: 20 months in 225ℓ French oak, 50% new wood

Wine details

Residual Sugar	: 3.9 g/l
pH	: 3,60
Total acid	: 5.1 g/l
Alcohol	: 14.29% by volume
Maturation Pot	: Should peak in about 2009

Winemaker's comments

"First crop fruit from our neighbour in Elgin has resulted in a charming, lightish wine, with distinctive cool-climate character."