

KIMBARRA WINES *A FAMILY PASSION*

2004 Kimbarra Cabernet Sauvignon

Grape Variety: Cabernet Sauvignon
Fruit Grown: Kimbarra Vineyard, Great Western, Grampians
Date Harvested: 30th April 2004

Consultant Winemaker: Ian McKenzie
Fermentation Period: 8 Days
Maturation: In new & 2 year old French oak hogsheads

Bottled on: 7th March 2006
Alcohol content : 12.5% VOL
Cellaring Potential: Under ideal conditions 5 - 10 years.

Style:

A lighter style than usual without being green or displaying vegetable characteristics. The tannins have been fined to a minimum to achieve an optimum balance, hints of black olives.

Food match:

An ideal match for veal, pork or poultry; even in lighter pasta dishes with creamy sauces. A good red wine for the garden with sundowner nibbles, thinly sliced rare fillet steak on fresh olive oil drizzled focattia topped with semi dried tomatoes

Winemaking:

Two separate ferments, both in open topped bins were matured in a mixture of new and two year old French oak hogsheads for twenty two months prior to blending and bottling.

Vines:

0.6 hectares of Cabernet Sauvignon was planted at the same time as the Riesling in 1977. Using the same regime, i.e. on a South Westerly aspect with trellising set out across the slope on contour lines using all timber posts and wires set at 900mm high. Rows were set at 3 meters apart and vines planted at intervals of 1.5 meters. These vines struggled to survive with hand watering for the first four years until a tank was placed on the hill above the vineyard and the first drippers installed. Initially the fruit from this block was rather green and the wines produced displayed overt vegetal characteristics, however with age the vines have matured and are producing high quality "grade A" grapes.

Vintage:

Following some frosting after grand finals day and into early October recovery in the vineyard was remarkably well, giving some of the best growth in recent years. January to March 2004 was dry and mild leading into an easy vintage. The Cabernet Sauvignon was picked a full month later than the previous year and the slow ripening together with smaller than average berries gave some excellent fruit flavours for the winemaker to work with.



Awards:

Reviews:

James Halliday's Wine Companion 2008 ****Stars
88 points

Winewise Magazine
"Recommended"