

Mamre Brook Cabernet Sauvignon 2003

The 2003 Mamre Brook Cabernet Sauvignon is rich, intense purple red in colour. This wine displays complex aromas of plump dark berries and chocolate. The richly layered, well-structured palate offers concentrated mulberry and blackberry flavours, fine tannins and excellent length.

Viticulture

The Cabernet Sauvignon for this wine was sourced from mature vines in selected districts in the Barossa region of South Australia. Warm conditions and minimal rainfall during 2003 prompted an early vintage with weather becoming milder later in the season. The conditions were ideal for producing berries with optimum ripeness, excellent flavour levels, exceptional structure and depth of fruit character. Fruit ripened evenly across the region, condensing the length of the vintage. Cabernet Sauvignon from the 2003 vintage displayed good, dense colour and excellent varietal character while maintaining finesse and soft ripe tannins.

Winemaking

This wine was fermented in traditional style 8 tonne open top fermenters for up to fourteen days before being pressed off skins and racked into new and seasoned French and American oak barrels. The wine matured in oak for 18 months before final blending and bottling.

Cellaring

Enjoy over the next 5 to 8 years

Suggested food

Duck confit with caramelised root vegetables and quince paste jus.

Technical Details

Harvest Date: March-April 2003

pH: 3.45

Total Acidity: 6.8 g/L

Alcohol: 14.5%

Bottling Date: February 2005

