



### **Winemaker's Notes**

Harvest date:	12 – 28 Apr 2005
Sugars at harvest:	25.5 – 27 Brix
Bottling date:	22 March 2005
Cases produced:	671
Alcohol:	14.5%
pH:	3.58
T/A:	6.8 gm/litre

100% fruit from the Rimu Grove Estate Vineyard.  
Mix of seven clones: 10/5, UCD 5 & 6, 114, 115, 667, 777.  
Barrel aged in French oak for 10 months (34% new oak).

Grapes were picked by hand and cold-soaked for 5 days.  
Wine was fermented in small open-top fermentation vats, hand-plunged 3 times daily.  
Wine was bottled course-filtered.

### **Tasting Notes:**

An array of complex aromas: Blueberry, black currant, blackberry, cinnamon, sage, roses and violets. Ultra-concentrated sweet ripe fruity flavours with earthy, savoury notes and hints of spice, finished with silky fine-grained tannins that spread throughout the palate.