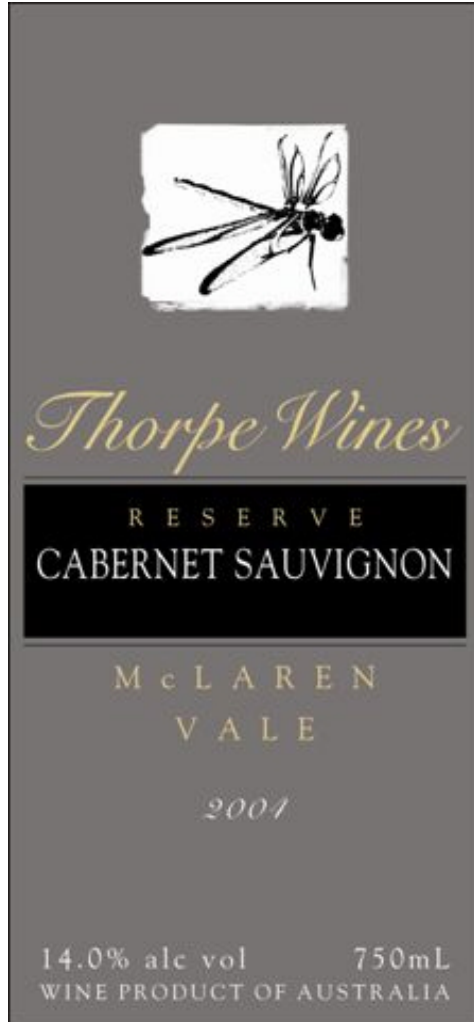


TWI

TURNER WINE IMPORTS



The 2004 growing season was mild and cool offering a great environment for flavour development. While crops were slightly larger than in 2003, fruit quality was great and flavour concentration excellent.

Harvested in mid March the fruit was transported immediately to the winery where it was crushed, de-stemmed and inoculated with a selected yeast strain. A cool ferment was conducted and the ferments were pumped over 3 times daily to ensure maximum extraction of colour, flavour and tannin. The cool ferment also served to bring out the distinctive characters from the vineyard and to preserve varietal character.

The must was pressed with sugar remaining and transferred to 20% new French, 10% new American oak, 20% 1 year old French oak and the balance to 3 year old French oak. Malolactic fermentation was carried out in oak to enhance, mouth feel. Such oak treatment has preserved varietal character and delivered a fruit driven style. After 15 months maturation in oak the wine was removed from oak, and bottled unfiltered.

Bottled in April 2005, the 2004 Cabernet Sauvignon is dark cherry in colour. It displays red currant fruit, lavender and sweet basil aromas. The full palate is firm, round and mouth filling. Hints of chocolate and rhubarb notes add complexity.

Great with Double roasted duck legs.

Cellar potential 5-7years.

Geographical Indication: McLaren Vale

Variety: 100% Cabernet Sauvignon

Alcohol: 14.0% v/v

Cellaring Potential: 5 - 7 years

Picking Date: March 2004

Sugar at Picking: 13.4 Baume

pH: 3.49

Total Acidity: 6.8 g/L

Residual Sugar: 0.8 g/L

Bottled: April 2005