

2006 BELGRAVIA RESERVE CABERNET SAUVIGNON

WINEMAKER'S NOTES

A cool wet spring in 2005 and long, dry growing season has helped make the 2006 vintage better than ever. Hand picking allowed us to be meticulous in selecting the best fruit from this long, dry vintage. In the winery, traditional fermentation in open vats has given a wonderful mid-palate texture to the wine, normally a cabernet weak point. We finished it off in high quality French oak puncheons.

Alcohol: 14.5%

AROMA AND PALATE

Aromatics of blueberries and cassis, some oak vanilla and nutmeg are supported by a youthful palate with clean fruit and fabulous texture.

DRINK WITH ...

This wine is dominated by blackcurrant aromas and a chalky tannin background, both key elements to gobble up a chunk of short-cooked protein like a roast leg of lamb with all the trimmings or a thick slice of rare rump straight off the barbecue.

\$29.99 per bottle or **\$150** for a six-pack



WINE AVAILABLE FROM:

Union bank wine store

Sale St, Orange
1300 721 731

Online wine store

www.unionbank.com.au

