

EVENING STAR CABERNET SAUVIGNON MERLOT 2006

BACKGROUND

The ship Evening Star docked at Port Phillip Harbour in February 1856 carrying Mr David Pettavel's family and friends destined for the expanding vineyards of Geelong. Recruited in Switzerland and accompanied on the voyage by Mr Pettavel, these experienced viticulturists were pivotal in the expansion of viticulture and winemaking in the Geelong region.

The Evening Star range is focused on vibrant and expressive Geelong fruit characters, round palate structure and youthful accessibility. The wines are all released ready to drink and are great accompaniments to a wide range of foods.

PRODUCTION NOTES

Blend Components - Cabernet Sauvignon 75% Merlot 25%

Early ripening Merlot and late ripening Cabernet Sauvignon grapes from our Strathmore vineyard were fermented separately in open top fermenters, spending a total of 35 days on skins before being pressed to French oak barrels. Following six months maturation the first blend was made, adding Merlot to the Cabernet Sauvignon to soften the wine and add fruit complexity. With the warm and dry season of 2006 producing extremely rich and ripe Cabernet Sauvignon grapes in our Strathmore vineyard, the 2006 blend contains a greater percentage of Cabernet Sauvignon than in previous years. The final blend contains 75 percent Cabernet Sauvignon and 25 percent Merlot and displays the upfront soft fruit characters typical of our Evening Star range of wines.

After blending an additional 4 months oak maturation ensured that the tannin structure softened and both fruit and oak characters fully integrated before bottling and release in March 2007.

WINE DESCRIPTION

Aromas of lifted blackcurrant and fragrant French oak are reflected on the palate with rich ripe cassis and red plum characters of the Cabernet Sauvignon enhanced by the red berry fruits of the Merlot. Maturation in French oak has added depth and oak complexity to the wine while allowing the tannins to soften, producing a complex wine ready to drink with a range of food flavours.

Deep red cherry in colour this wine displays cassis, ripe black plum, juicy, rich red berry fruit and spicy fine grain oak characters. Suitable for immediate consumption, or cellar for 3-5 years for increased complexity.

TECHNICAL SPECIFICATIONS

Alcohol: 14.5% VOL

pH: 3.61

Total Acid: 5.7 g/L Tartaric

Residual Sugar: 0.75 g/L

Bottle Size: 750ml

Bottle Type: Punted Claret - Antique Green

Closure Type: Screw Cap

Carton Size: 12 x 750ml Vertical

EAN Bottle Barcode: 9331294000140

EAN Carton Barcode: 9331294000157

UCC Bottle Barcode: 876489000059

SPC Carton Barcode: 08764890000053

