



## PIPERS BROOK VINEYARD 2004 TAMAR

### LOCATION AND ASPECT

This 55% cabernet sauvignon, 32% merlot and 13% cabernet franc blended wine is sourced from our Pipers Brook Vineyard on the west bank of the Tamar River just north of Launceston. The special local climate of the vineyard (the product of a north-facing aspect combined with the buffering quality of a large stretch of river frontage about 1 km wide), aids in giving the grapes the ripe blackcurrant aromas so admired in the best examples of Cabernet Sauvignon based blend.

### SEASON

The 2004 season was characterized by almost perfect conditions for flowering and fruit set followed by a mild summer ripening season. As a result our cabernets achieved good flavour ripeness a few weeks later than normal. Wines from this year show great intensity of flavour.

### SOIL

The grapes were grown on vertosols (black cracking clays) from the Tamar Valley. This particular soil type has an excellent water holding capacity, offering a steady supply of moisture and nourishment to the vines throughout the growing season.

### VITICULTURE

The vines are meticulously hand-tended on Lyre trellises, with the vigneron focusing on exposing the grapes to the sun, thus achieving full ripeness and a well-balanced flavour profile.

### WINEMAKING

The grapes are harvested during the first week of May and transported to the winery at Pipers Brook where they are fermented in stainless steel fermenters. To avoid oxidation, the new wine is then gravity racked to French oak barrels and aged in cool, underground cellars for a period of 16-18 months before bottling.

### Analysis:

Alcohol: 13.2%

Titrateable acidity: 8.1 g/L

pH: 3.30

### TASTING NOTES

#### *Colour:*

Deep and vibrant crimson red, with a predominant blue purple hue.

#### *Bouquet:*

A fine lifted berry fruit bouquet of blackberries, blueberries, mulberries and dark cassis fruit with lingering spicy vanillin bean from the French oak, all balanced by subtle tones of tobacco leaf and cigar box complexities.

#### *Palate:*

Ripe dark berry fruits with tobacco leaf and vanillin bean notes. Subtle and elegant, the palate is lush and concentrated with English liquorice, blackcurrants, and dark chocolate all rounded by a nicely balanced sweet jammy fruit and the texture of fine dusty tannins on the finish. Overall the wine has classic cool-climate cabernet family characteristics with an element of savory complexity derived from barrel maturation.

#### *Ageing potential:*

Likely life span 2007 to 2014 with likely best year 2009.

#### *Food suggestions:*

Spicy sausages cooked with tomato and beans; braised neck of lamb; rare beef with Béarnaise sauce, rabbit and other game meats.

