



tasting notes

2009 **The Scholar Cabernet Sauvignon**

Single Vineyard wines epitomise the ultimate varietal expression of grapes grown on and selected from the most suitable rows of our family owned, mature and proven cool climate Western Australian vineyards. These wines are released only in years when we believe that this has been achieved.

Appellation:	The Scholar vineyard, Margaret River, WA
Varietal/Vineyards:	100% Cabernet Sauvignon
Harvested:	April 2009
Alc/vol:	14.5%
Closure:	Stelvin Lux+
Optimal Drinking:	While delicious to drink young for its primary fruit characters, this wine will gain in complexity with cellaring for up to 20 years.

Season

Mild weather conditions prevailed throughout the growing season with good rain-falls and no wind or hail damage. Moist cool weather over spring promoted vigour in the vineyard with little disease pressure. With only four hours of heat above 33C during summer and superb growing conditions, 2009 makes up a trifecta of outstanding vintages in Margaret River. A tip top year.

Vinification

Select rows of our Margaret River vineyard produce outstanding cabernet sauvignon fruit which makes a full-bodied varietal style. Following fermentation and extended maceration, the wine has been matured in new and old French oak barriques, producing an unmistakable Margaret River cabernet character.

Our thoughts on the wine

Nose: Mulberry, cassis and capsicum overtones

Palate: Mulberries and plum with some secondary chocolate tones

Food ideas

Rich red meat dishes such as slow-cooked lamb shanks and braised oxtail

Cheese ideas

Ripe cheese platters consisting of Camembert or sharp Cheddars

