



WITCHMOUNT
CABERNET SAUVIGNON 2004

750mL

2004 CABERNET SAUVIGNON

Regional Appellation	Rockbank, Victoria. Australia (Sunbury G.I.)
Grape Varieties	100% Cabernet Sauvignon
Maturation	14 Months in New and 1 year old French Oak
Alcohol	14.5%
Cellaring Potential	Up to 10 years
Growing Season	An excellent season with an extended Autumn ripening period. Hand shoot positioning was undertaken to ensure that the fruit was exposed to as much sunshine as possible, resulting in fully ripe fruit with intense and complex flavours.
Winemaking	The grapes were crushed and destemmed into stainless steel fermenters with SO₂ addition and inoculated with a proven clean fermenting yeast strain. Ferments were allowed to reach 30⁰ C+ in order to extract maximum colour and flavour. MLF was allowed to occur naturally in the barrel. The wine was matured in French oak barriques for 14 months prior to bottling.
ASSESSMENT	
Colour	Dense rich garnet.
Nose	The intense red berry fruit nose has blackcurrant overtones with well intergrated and supportive new oak adding complexity.
Palate	The medium bodied palate has sweet berry fruit and chocolate flavours. Ripe tannins give this wine excellent length and the elegance of structure expected of the finest cabernet sauvignon.