



2002 "THE CACHET"

Cabernet Sauvignon – Barossa 23%, Adelaide Hills 22%
Shiraz – McLaren Vale 22%, Barossa 11%
Merlot – Adelaide Hills 22%

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	December 2003
Alcohol	14.3%
Oak	20 months in 3 year old French Oak Hogsheads
Acid	6.73 grammes per litre
pH	3.41
Residual Sugar	Dry
Sulphur	77 p.p.m.

In the Vineyard

The vineyards selected for the 'Cachet' all display exceptional and individual vineyard and varietal characteristics. The final blend is put together from the best fractions of lightly pressed wines to give firm yet velvety tannins and mouthfeel.

In the Winery

Harvested at optimal maturity the grapes were de-stemmed and crushed into small open fermenters and hand plunged twice daily for the duration of the 2 weeks. The free run and pressings were put directly into barrels. The parcels were kept separate until malolactic fermentation was complete and blending during the subsequent racking was undertaken. The wine was then matured for 20 months to integrate oak tannins and the separate fruit characters.

Colour

Deep cherry red with deep red hue.

Bouquet

Intensely complex nose showing dark red fruits, plum, balanced spice of cloves with nuances of smoke, hints of menthol and tobacco.

Palate

Generous palate of dark fleshy fruits upfront with subtle spice and smokiness. Intense full-bodied palate with savoury tannins. Well-balanced acidity with good fruit length balanced with savoury oak tones. The complexity and generosity of this wine will match perfectly with slow roasted meat dishes or full flavoured red meat.

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