

2007 The Cachet

Shiraz 56%
Cabernet Sauvignon – 26%
Merlot – 18%
Adelaide Hills (100%)

Wine Analysis

Winemaker: Greg Clack

Bottled: May 2009

Alcohol: 14.1%

Oak: 21 months in 80% new American oak
and 20% new French oak

Acid: 6.9 g/L

pH: 3.51

Residual Sugar: 2.6g/L

Sulphur: 126 mg/L

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 destemmed and crushed into small open fermenters and lightly pumped over twice daily for the duration of the 8 day fermentation. 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. Matured for 21 months to integrate oak tannins and fruit characters.

In the Glass

Colour

Deep cherry red with brick red hue.

Bouquet

Intense nose of blackcurrant and redcurrant fruits with smokiness and vanillan lift. Hints of mint and eucalypt balance out the black olive and deep fruit concentration.

Palate

Generous upfront fruit, plums and blackberry flavours with supporting spice and blackcurrant, a hint of mint and eucalypt adds a further dimension to the palate. Good savouriness from the oak is balanced and integrated and persists for some time on the palate. The acid balance is very lively giving good cellaring potential to the wine. Careful cellaring for up to 15 years will return the best rewards.



The Cachet Story

The Cachet commemorates the last day of Postal services at Chain of Ponds post office on 20 December 1973. Cachet honours the rich history of the Chain of Ponds area. It's the selection of the absolute best barrels and parcels of fruit that the winemaker skilfully blends to make our top wine

THE CACHET



Chain of Ponds