

2006 The Amadeus
Cabernet Sauvignon 87%, Shiraz 7%, Merlot 4%, Sangiovese 2%
Adelaide Hills 87%, Barossa 13%

Wine Analysis

Winemaker: Greg Clack

Bottled: February 2008

Alcohol: 14.3%

Oak: 50% 3 year seasoned French and 50% 3 year seasoned
American Oak

Acid: 6.8g/L

pH: 3.55

Residual Sugar: 1.7g/L

Sulphur: 101 mg/L

Vineyard

Produced from fruit in the mid-northern region of the Adelaide Hills, just near the town of Gumeracha. The great growing conditions that were observed during 2006 produced finely structured wines. In turn, aided by the slightly cooler air around Gumeracha, it produced intensely varietal Cabernet with great weight and fruit purity.

Winery

The grapes were de-stemmed and fermented in traditional open fermenters and the skins were hand plunged twice daily. Final fermentation was completed in barrel followed by 21 months maturation in those barrels before final blending in January 2008.

In the Glass

Deep red plum with a vibrant cherry red hue.

Bouquet

Intensely varietal Cabernet with lifted notes of cassis, tomato bush and tobacco leaf, rounded off by hints of cashew nut and sage. Nuances of dark chocolate and wild mint complement the lifted yet complex nose.

Palate

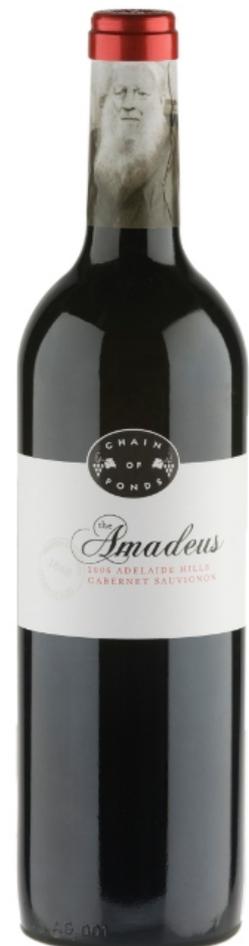
The palate is full bodied with great textural lines of fruit and tannin. Fresh primary fruits of blackberry and blackcurrant with hints of dark cherry are balanced by the textural savouriness of cashew nut and roasted chestnut. Tight yet balanced acid gives life to the generous fruit palate. Fruit persists on the palate and gives length to the wine which is supported by fine grain oak and velvety skin tannins.



The Amadeus Story

Amadeus 'Lover of God' Francis Symonds was the first minister at Chain of Ponds and built the Christian Methodist church in the mid 1800's. The stone from this building was used in the construction of the cemetery wall, which is all that remains of the Chain of Ponds township

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Chain of Ponds