

2010 The Amadeus
Cabernet Sauvignon 94% Shiraz 6%
Adelaide Hills 100%

Wine Analysis

Winemaker: Greg Clack

Bottled: March 2012

Alcohol: 14.1%

Oak: 65% new, 2 and 3 year old French and
35% 2 and 3 year old seasoned American Oak

Acid: 6.5g/L

pH: 3.45

Residual Sugar: 3.0g/L

Sulphur: 106 mg/L

Vineyard

Selected from two vineyards, one in the mid-northern region of the Adelaide Hills just near the town of Charleston, the other in the southern Adelaide Hills near Kuitpo. The Charleston site has a Northerly aspect and Gentle slope planted to LC10 clone on own roots, managed in strict VSP. The Kuitpo site is planted to two clones G9V3 and LC10, the LC10 is planted on an Easterly Aspect while the G9V3 is planted on a Northerly Aspect and gives great depth and structure to the wine. Both Kuitpo blocks are grown with a single permanent catchwire to give greater airflow and light penetration.

Winery

The grapes were destemmed and cold soaked for 2 days prior to fermentation. The fruit was fermented in traditional open fermenters and pumped over twice daily with a few extra pump overs during peak ferment. The wine was pressed off skins with around 2 Baumé left to finish ferment then transferred straight to barrel to allow fermentation to complete. The wine was allowed to undergo maturation for 20 months before bottling.

In the Glass

Deep red plum with a crimson cherry hue.

Bouquet

Intensely complex yet varietal Cabernet with lifted dark fruits of cassis, mulberry and blueberry, integrated with nuances of tomato vine, sandalwood, and tobacco leaf and hints of eucalypt. Secondary flavours of spice, mocha and cashew nuts balance and fill out the nose.

Palate

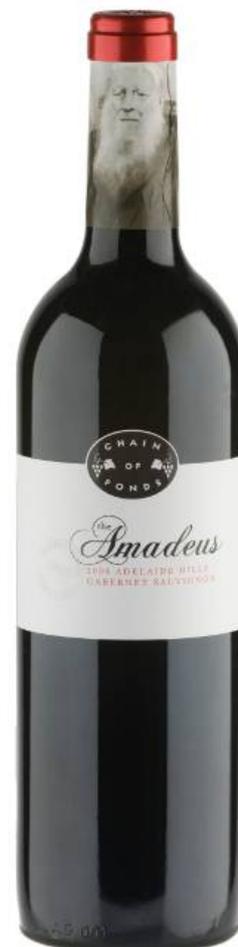
The palate is full bodied and displays seamlessly integrated fruit and savoury characters which fill out the palate to give a well rounded wine with exceptional fruit weight and length. Velvety tannins and tight acid give drinkability now along with great ageing potential for the next 10 years. Perfectly suited to a wood fire roasted beef or lamb served with all the trimmings or amongst friends on a crisp Autumn day.



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 1800s. 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

THE AMADEUS **Cabernet Sauvignon** **2010**



Chain of Ponds