



## 9 MILE ROAD CABERNET SAUVIGNON 2005

I took the name of this wine from 9 Mile Road, an old drover's path that now runs through the Langhorne Creek appellation in South Australia.

This is a great follow up to the debut 2004, as the drought-affected 2005 vintage provided lower-yielding vines with ripe fruit, tremendous concentration and complexity. This is what I call the "Saturday night Cab" at the "weeknight price"! It is a very serious Cabernet for the money.

It's deep purple in color, with lifted aromatics of Bing cherries, mulberries, and licorice spice notes, flavors of blackberries with a touch of mocha, and finishes with long and ripe polished tannins. This wine will improve for 4 to 5 years.

### **Winemaking**

*100% Cabernet Sauvignon was fermented "open top" on the skins for 7 days with post-ferment maceration for another 7 days for added complexity and a finer tannin structure. Aged in 10% new oak, with the remainder in 1 - 4 year old barrels, to emphasize maturity and supple tannins, rather than to impart oaky flavors. Bottled without fining and minimal filtration. The winemaker is Greg Follett.*