

2006 Companions Cabernet Merlot Clare Valley & Adelaide Hills



ANALYSIS

pH 3.45 TA 7.20g/l
Alc. 14.5% RS 2.3g/l

PACKAGING SPECIFICATIONS

Bottle Dimensions	310mm H x 76.2mm W	
Bottle Weight	1.3kg	
Bottle Bar Code	9327108000994	
USA	898006002025	
Case Dimensions	313 L x 236 W x 317 H	
Case Weight	16.4kg	
Case Bar Code	9327108001007	
	Dom.	Exp.
Cases per Pallet	64	56
Cases per Layer	16	14
Layers per Pallet	4	4

REGION

Clare Valley & Adelaide Hills, South Australia

VINEYARD

The Cabernet Sauvignon and Merlot came from the Olssen family's Bass Hill vineyard near Auburn at the southern end of the Clare Valley and a portion of the Merlot from the Edwards family's Barton Springs vineyard at Mount Torrens in the Adelaide Hills.

GROWING CONDITIONS

The growing season in Clare this year was widely considered to be excellent, with good spring rains and a mild summer combining to provide even and consistent vine growth and fruit ripening. A hot spell in January gave way to mild weather during harvest. Similar conditions were reported in the Adelaide Hills.

WINEMAKING

The Cabernet and Merlot parcels were fermented separately in a mixture of open and static fermenters. Regular pump overs and drain and returns were used to macerate the skins and extract maximum flavour and colour. Ferment temperatures were varied to provide complexity to the final blend. The wine was then aged in older French and Russian oak barriques, rounding out the wine and adding complexity and balance. The final blend was 60% Cabernet, 35% Clare Valley Merlot and 5% Adelaide Hills Merlot.

WINEMAKER'S TASTING NOTES

Deep red, almost purple in colour with lifted aromas showing strong varietal typicity, coupled with complex secondary notes gained from extended barrel maturation. Rich and soft in the mouth, with intense blackcurrant Cabernet flavour supported by a plummy richness from the Merlot. Fine-grained tannins leave a soft, velvety impression on the finish which features lingering cassis and cocoa bean flavours. The wine will continue to soften and develop further complexity over the next 4-5 years if properly cellared.

RELEASED

June 2007

AWARDS

Silver Japan Wine Challenge 2008
Silver Cowra Wine Show 2008
Silver Melbourne Wine Show 2007

WHAT THE PAPERS SAY

Peter Forrestal, Sunday Times 07.09.08

Kirrihill Companions, (one of) the best ranges of budget-priced wines currently available in Australia

David Sutherland, Border Mail 18.07.08

★★★★½ Dark ruby red, there are classical cassis, plum and chocolate fruit flavours on the nose and palate together with a rich middle palate from the merlot and fine dry tannins on the finish. In a word: value

RATINGS

James Halliday, Australian Wine Companion 2008 Edition

89/100 The fruit flavours and structure are quite substantial; blackcurrant and cassis are the usual companions