

2006 Cape Jaffa Cabernet Sauvignon



#### The Region

The Mount Benson Wine Region is a recently defined viticultural area situated 300km south of Adelaide on the Limestone Coast. Its key attributes for producing distinctive quality fruit include an abundance of underground water, *terra rossa* soil over free-draining limestone and a cool maritime climate. The region is renowned for producing elegant and complex wines.

#### Vineyards

The cabernet vines are trellised low to the ground on a single wire and pruned by hand. Vineyard practices are perfectly timed to produce excellent fruit characterised by small berries, thick skins and great concentration.

#### Vintage

2006 provided ideal conditions for excellent fruit production, delivering low to medium yields, and produced wines displaying warm and well-balanced fruit characters.

#### Winemaking

A very soft and approachable tannin structure was achieved by fermenting half of the fruit in open concrete tanks. Run into French oak barriques straight after fermentation, it was aged for 18 months. The wine was then fined using egg whites followed by a light filtration prior to bottling.

#### Winemaker

Anna Hooper

#### Variety

Cabernet sauvignon

#### Aroma

A fruit-driven and varietal style, the nose shows hints of cedar, cassis and sage, characteristic of cabernet from the region.

#### Palate

The palate is rich and velvety with soft approachable tannins and great length.

#### Alcohol/Volume

14.5%

#### Peak drinking

Now – 2016

#### Serving Suggestion

Lamb, eye fillet of beef, game

“Whatever they’re doing with cabernet, they’re doing it right...  
94 points”

**Campbell Mattinson, *The Big Red Wine Book*, 2009/10**