

# PALANDRI 2004 CABERNET SAUVIGNON

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A classic Margaret River Cabernet Sauvignon, this is the fourth vintage release from the premium Palandri range.

**Winemaker:** Sarah Siddons

**Winemaker's Comments:**

This wine has a concentrated ruby, deep purple colouring.

The nose is rich in cassis and mint aromas with a hint of underlying blackcurrant and spice. The palate displays wonderful cassis flavours underpinned with red berries and mint. Fine tannins complement the extended vanilla and raspberry flavours.

This is a powerful wine with rich fruit flavours and an excellent tannin structure.

**Suggested Food:**

Full flavoured foods – game, lamb and beef. Try rosemary encrusted rack of spring lamb with char-grilled root vegetables.

**Cellaring:** 5 – 7 years.

**Viticulture:**

Fruit was selected from the vineyards near the Palandri Winery outside of Cowaramup.

**Vinification:**

The fruit was picked at around 13.5 Baume, crushed and fermented in stainless steel fermenters over a nine-day period at medium temperature (24-28°C). The wine was pumped over twice a day to maximise flavour and colour extraction. After fermentation, the wine was transferred to a mix of new and old French and American oak barrels to undergo malo-lactic fermentation and wood maturation. A high proportion of French oak was used to add complexity and to balance out the fullness of the fruit flavours.

**TECHNICAL ANALYSIS**

Alc/Vol: 14%

PH: 3.44

TA: 6.7

Harvest date: March/April 2004

Bottling date: February 2006

