

## 2002 CABERNET SAUVIGNON – ESTATE

The fruit for our 2002 Estate Cabernet Sauvignon was selected from two of our vineyards, the Huerhuero and the Jardine, which are planted on the premium clones 337 and 15. All the fruit was handpicked in small lots during the cool of the morning to ensure perfect quality and ripeness. After delivery to the winery, the fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. To preserve varietal character, 40% of the lot was left as whole berries, with pumpovers taking place regularly to enhance color and tannin extraction from the skins. After 14 days of maceration the pomace was gently pressed to lessen the astringency of the finished wine. The wine was then racked into barrels to complete malolactic fermentation. Small amounts of Merlot and Petit Verdot were added to build a more complex wine with better tannin structure. The wine was fined with egg white prior to being bottled.

## TASTING NOTES & RECOMMENDATIONS

**Color:** Deep cherry red

**Aroma:** Intense aromas of plums, and zesty cherry with a hint of spice, smoke and vanilla

**Taste:** Ripe, rich and sweet with medium body and great extract; juicy plum and cherry flavors and red currant with hints of tobacco and baking spices; long finish with ripe tannins and good structure

Serve at: 62° – 65° F

Drink now through 2012

Store in dark dry place at 55°– 65° F

## TECHNICAL NOTES

Harvest date:	Brix:	Vineyard	Blend	
10.03.02	24.7	Huerhuero	Cabernet Sauvignon	40%
09.12.02	24.3	Jardine	Cabernet Sauvignon	45%
09.12.02	25.2	Jardine	Merlot	10%
10.11.02	24.3	Huerhuero	Petit Verdot	5%

**Aging:** 16 months in 35% new French oak

**Bottling date:** 06.01.04

**Release Date:** 01.01.06

**Alcohol:** 14%

**pH:** 3.63

**Total Acidity:** 5.89 g/l

*An elegant, well balanced and juicy Cabernet Sauvignon*

*M. Gubler*

Matthias Gubler, Winemaker

