



KINGSTON
E C H E L O N

*Echelon showcases the pinnacle of our winemaking from each vintage
- featuring limited release classic varietal wines*

2005 CABERNET SAUVIGNON

REGIONALITY

The wine was produced from 100% South Australian fruit - Barossa Valley (66%) and Clare Valley (34%). 2005 was an exceptional vintage with near perfect ripeness levels leading to excellent flavour concentration.

WINEMAKING

The fruit was fermented as separate components in 20t static fermenters and pumped over 3 times per day for the first 4 days. Ferment temperatures were allowed to peak at 28-29°C then reduced and held at 23-24°C. At 0°Be the wine was drained and pressed and allowed to settle for 7 days before being racked in new French barrels for 18 months maturation during which a further 2 rackings occurred.

WINEMAKER Bill Moularadellis

TASTING NOTES

Colour: Deep garnet.

Bouquet: A sublime nose of pure blackcurrent and black fruit flavours elegantly combining with the tobacco notes of oak.

Palate: Great flavour concentration, richly powerful and spicy yet elegant on the mid palate. The oak underpins the blackcurrent and coffee flavours and provides flavour complexity and structure to the wine.

Cellaring: Ideal conditions to 10 years.

ANALYSIS

Alcohol: 15.0% pH: 3.46 TA: 7.4g/L

