

# Claremont Reserve Coonawarra Cabernet Sauvignon

---

<i>Origin</i>	South Australia, Coonawarra
<i>Producer</i>	Claremont
<i>Vintage</i>	2006
<i>Grape</i>	Cabernet Sauvignon
<i>Cork/cap</i>	Twist cap
<i>Bottle volume</i>	750ml
<i>Residual sugar</i>	0.7 g/l
<i>Acidity</i>	6.9 g/l
<i>Alcohol content</i>	14.0 %
<i>Item no</i>	42-7201101



---

## *Viticulture*

The vineyard is located in the famous Coonawarra wine region of South Australia, which has a reputation for producing elegant wines. The Terra Rossa soil produces exceptionally high quality Cabernet Sauvignon. The vines are 25 years old.

---

## *Winemaking*

Vinification in stainless steel tanks. This provides a slow and gentle fermentation which helps develop soft and silky tannins. Fermentation is followed by maceration for 10-15 days to aid the wine's structure and color development. The wine is then transferred to oak barrels to complete the malolactic fermentation and the wine is aged for 18 months, in french oak barrels (30% new).

---

## *Tasting notes*

Aromas of blackberry, cherry and mulberry, with hints of peppermint, herbs and plums. The nose contains chocolate, cedar and spice.

The mouth delivers a supple feel highlighted with elegant fine grain tannins. This wine is very balanced with a great length.

Very good with lamb, beef and spicy dishes. Also works fantastically with blue cheese or chocolate.