



FAMILY OWNED AND SUSTAINABLY ESTATE GROWN IN VICTORIA'S STRATHBOGIE RANGES

elgo estate

QUALITY WINES THAT
DON'T COST THE EARTH

MADE USING 100%[®]
SELF-GENERATED WIND POWER



ELGO ESTATE 2004 CABERNET SAUVIGNON STRATHBOGIE RANGES, VICTORIA

Winemaking Description

Through the maintenance of modest yields and a long, warm ripening period, the vineyards of the Strathbogie Ranges typically produce Cabernet Sauvignon of convincing varietal character and a firm tannic backbone.

At the winery the berries are separated from the stems and given a light crushing as they are pumped into open fermenters. Given the concentrated nature of these tiny grapes, we elect to extract their flavour, tannins and colour slowly and gently in an endeavour to achieve intensity with elegance. Over the seven to eight days of the fermentation, the skins, pulp and seeds are plunged back down into the fermenting juice up to three times daily.

As the fermentation approaches completion, the amount of plunging declines but the fruit remains in the fermentation vat. In fact, the newly created wine can often be left beyond four weeks in this location before being drained away and the skins pressed. Quality Cabernet Sauvignon wines are enhanced whereby coarse astringency can be softened into finer tannins through this period of extended maceration.

The wine spends eighteen months to two years in French oak barrels of varying ages before being prepared for bottling.

Tasting Description

This wine is dark magenta in appearance and possesses a deep, brooding nose of blackcurrant, mulberry, vanilla, iron filings and dark chocolate. The dense and complex palate has prominent ripe tannins and balance of red and black fruits, earth and dark chocolate.

Serving and Cellaring Suggestions

The 2004 Elgo Estate Cabernet Sauvignon can be enjoyed now, preferably decanted and to accompany a protein-rich dish to act as a robust foil to the wine's firm tannin structure. The tannins are not overly astringent and tend to have more of a cleansing effect at this stage. With careful cellaring the wine's structure will become further refined and the bouquet possess more lift courtesy of the Cabernet Franc. From 2008 to 2012, it should evolve with distinction.

Winemakers – Cameron Atkins and Dennis Clarke

| ANALYSIS | | | |
|-----------------|--------------|---------------|-------------|
| Harvest Date | 7 April 2004 | Yield | 1.5 kg/vine |
| Alc. Vol. (V/V) | 13.2% | pH | 3.29 |
| Residual Sugar | 1.5 g/L | Total Acidity | 6.9 g/L |

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