



Viticulture

- Single Vineyard: Home Block
- Moutere clay soil with a layer of sandy loam
- Focus on healthy soil and strong plants
- Clones: Mission, Larcomb, KWV 7A
- All vines grafted on site

- Cold temperatures and rain at flowering, followed by excellent summer and autumn weather

- Hand-picked and hand-sorted on 17 April with 24.6 Brix

Winemaking

- Extended skin contact before whole bunch pressing
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at 6g/ltr residual sugar
- Ageing on fine lees in a stainless steel tank

- Minimal pumping
- **No fining** pre-bottling
- Cross-flow filtration
- Bottled on 31 July 2007 under screw capsules
- 14.5% Alcohol

Tasting Notes

A ripe, concentrated wine with an array of stone-fruit, pears and quince flavours, a slightly oily texture and a powerful lasting finish.

The wine will benefit from bottle ageing and we recommend to enjoy it between now and 2010.

Accolades

★★★★★ or 95/100 Bob Campbell,
Gourmet Traveller Wine Magazine

Pure, mouth-filling wine with pear and lifted spicy flavours. A hint of sweetness adds weight and helps to promote a beautifully ethereal texture. The wine carries its high alcohol level well with a pleasantly warming finish.

★★★★ **Michael Cooper,**
Winestate Magazine

Highly scented, with substantial body and rich citrus fruit, lychee and spice flavours. Fleshy and faintly honeyed, with good harmony and a dryish, well-rounded finish.