



Viticulture

- Single Vineyard: **Home block**
- Moutere clay soil with a layer of sandy loam
- All vines grafted on site
- Focus on healthy soil and strong plants
- Clones: Mendoza, Gm 2/23, UCD 15

- Excellent growing season with a hot and dry summer stretching right into autumn.
- Hand-picked and hand-sorted on 31 March 2006 with 24.8 Brix

The Diam Cork

The DIAM cork guarantees a **100% cork taint free** closure of wine bottles. These corks also offer near perfect seals and **no random cork oxidation** or leaks.

The cork is reduced to cork flour, before being washed with carbon dioxide removing TCA. Subsequently the flour is reconstituted and held together by the same polymer that contact lenses are made from.

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Fermented and matured in new and two-year old oak barriques
- 85% American and 15% French oak
- 100% malolactic fermentation
- Minimal pumping
- Cross-flow filtration

- 15.0% Alcohol
- Bottled on 31 July 2007 under Diam Cork

Tasting Notes

After fermenting and ageing for 12 month in predominantly new oak barrels, this attractively opulent wine displays great weight and a solid supporting cast of mealy, biscuity flavours and sweet oak.

The wine is built for ageing and we recommend to enjoy it between now and 2010.

Accolades

★★★★ or 92/100 **Bob Campbell, Gourmet Traveller Wine Magazine**

Big, ripe wine with almost luscious tree-fruit flavours and a solid influence of spicy oak. The high alcohol adds weight and richness plus a little warmth on the finish. Full-flavoured and generously proportioned.