


Old Vine
2009 Cabernet Sauvignon
NORMANS
ESTABLISHED 1853

Variety:	Cabernet Sauvignon
Region:	South Australia
Alc/Vol:	14.0%
Winemaker:	John Harris
Colour:	Vibrant crimson red.
Bouquet:	Strong mulberry and cherry fruit with a hint of French oak which adds complexity to the bouquet.
Palate:	This blend of Langhorne Creek, Currency Creek and McLaren Vale Cabernet Sauvignon is full and vibrant with fruit flavours of dark red berry and plum fill the mid palate. Soft tannins go well with the elegant underlying taste of French oak to make this a very easy drinking Cabernet.
Winemaking:	Sourced from three vineyards located in the southern regions of Langhorne Creek, Currency Creek and McLaren Vale from old vines aged up to 90 years of age. The wine was fermented in small stainless steel fermenters to retain concentrated fruit flavours. To complete the fermentation process and maturation the wine went into mostly old oak barrels with a small percentage of new oak for a period of 12 months. This enabled the use of the 100% French barrels to slowly infiltrate the highly concentrated fruit flavour creating a well balanced yet complex tannin structure.
Cellaring Potential:	This wine will be drinking beautifully upon release although will develop well in the bottle over the medium term.

