



THOMPSON

ESTATE

2008 Cabernet Sauvignon



Tasting Notes

This wine has a lovely deep red plum colour. The nose exhibits classic ripe blackcurrant, with hints of dark chocolate. The nose follows through to the palate displaying blackcurrant and red berry flavours with hints of dark chocolate and tobacco. It has an attractive succulence, velvety tannins and finishes with great persistence.

Winemaking Notes

2008 was a favourable year for both red and white varieties in Margaret River with a cool Spring and sporadic rain slowing development of the vines with good flavour intensity resulting. Bright sunny weather leading up to vintage led to ideal fruit ripening and there were minimal problems in the vineyard.

The fruit was hand picked, de-stemmed into red fermenters and hand plunged three times a day until dryness, thereafter twice a day until optimum tannin extraction was achieved. It was left on skins for 8 days, then pressed and transferred to barrels to undergo malolactic fermentation. The barrels were St Martin Alliers oak, 50% new and 50% one year. The wine stayed in barrel for 15 months before fining and bottling.

Varieties: Cabernet Sauvignon 85%, Merlot 7.5% & Cabernet Franc 7.5%

Alcohol: 13.5%

Resid. Sugar: 1.5 g/l

pH: 3.61

TA: 6.3 g/l