



AINSWORTH & S NELSON

Handcrafted Regional Wine

2002 Coonawarra Cabernet Sauvignon

Tasting Notes:

Colour: Deep brick red.

Aroma: The nose evolves complex aromas of blackberry and sweet fruits with underlying notes of earth and dried leaf.

Palate: The ripe cabernet fruit is apparent as the wine flows onto the front and middle palate. With a nicely weighted middle, the palate structure builds to a round finish with tightly structured “enveloped” tannins.

Yield: 2-3 tonnes/ acre (6-7.5 tonnes / hectare)

Style: Lean, angular and tight.

Trellis type: High single wire.
Low yielding 30-50 year old vines, low vigour and low cropped.

Soil/Vineyard: Terra Rossa over limestone.

Vintage 2002:

Unusually mild season (one of the coolest on record) without the heat spikes that usually occur. Harvested late April (reasonably late compared to other years), due to the relatively mild growing season which took the berries longer to ripen. The milder vintage and longer growing season ensured a more developed, structured wine.

Harvest data:

Hand picked at 14-14.5 degrees.

Clarification:

Racked twice, light egg white fining to remove any slightly course tannins and lightly filtered into bottle.

Oak treatment / Cooperage

20 months in 40% new French and American barrels.

Analysis:

Alc	14.5%
pH	3.36
TA	7.3g/L
Malic	0.09g/L
V.A.	0.76
SO ₂	30 ppm free

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