



## 2001 PRETTY SALLY ESTATE CABERNET SAUVIGNON

<b>Varietal:</b>	<i>100% Cabernet Sauvignon</i>	<b>Alcohol:</b>	<i>13%</i>
<b>Vintage:</b>	<i>April 2001</i>	<b>pH:</b>	<i>3.35</i>
<b>Vineyard:</b>	<i>Pretty Sally Vineyard</i>	<b>Total Acidity:</b>	<i>6.6 g/l</i>
<b>Region:</b>	<i>Central Victoria, Australia</i>	<b>Brix:</b>	<i>23.1</i>
<b>Production:</b>	<i>568 cases</i>	<b>Res. Sugar:</b>	<i>&lt;0.10 g/l</i>
<b>Trellis:</b>	<i>VSP, Spacing 1.5mt by 3mt</i>	<b>Maturation:</b>	<i>22 months</i>
<b>Clone:</b>	<i>SA 125</i>	<b>Barrels:</b>	<i>All new French Oak</i>
<b>Pruning:</b>	<i>2.4 tons/acre</i>		
<b>Soil Type:</b>	<i>Rocky fragments, sandy clay loam</i>		
<b>Winemaker:</b>	<i>John Ellis</i>		
<b>Release Date:</b>	<i>April, 2004</i>		

### **Vintage Description**

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2001 turned out to be an unexpectedly good season. It started with a very wet winter, but evolved into a very hot, dry summer. The vines were stressed but were not damaged from the heat, thanks to water in our vineyard's reservoir and the prevailing breezes in our hills. They actually prospered and strengthened. We harvested two weeks early as the fruit had reached full flavor maturity and proper sugar level. Picking was done by hand in a single session with on-the-spot selection.

### **Winemaking**

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The fruit was fermented in temperature- controlled stainless steel tanks. After maceration, wine was barreled in new French oak for 22 months. Following our winemaking philosophy of minimal intervention, the process was allowed to follow its natural course, yet always under meticulous scrutiny to avoid any flaws. In the words of our winemaker John Ellis, "the fruit was allowed to be itself." The result: "It's a brilliant Cabernet".

### **Tasting Notes**

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An elegant, balanced, Bordeaux style Cabernet. Aromas and flavors are of intense berry fruit with many interesting undertones, ending with a remarkable finish. Tannins are ripe and well integrated.