

TAYLORS®

TAYLORS Cabernet Sauvignon 2006

TAYLORS®

CABERNET
SAUVIGNON



CLARE VALLEY



"Think of nothing else but the source when crafting a wine, for it is in the vineyard that great wines are made." Bill Taylor SW.

14.5%alc/vol WINE OF AUSTRALIA 750ML

REGION	Clare Valley
COUNTRY	Australia
VARIETAL	Cabernet Sauvignon
PACKAGING	6 x 750ml bottles
ALCOHOL	14.5%
PH	3.52
ACID	6.25 g/l

Tasting Notes



DESCRIPTION

This cabernet sauvignon, produced from the Taylor family estate in the Clare Valley, South Australia, takes its rightful place in a line of highly celebrated past vintages since the first in 1973.

The 2006 vintage is the latest in a succession of excellent years for Clare Valley winemakers. Climatic conditions were typical of a Clare summer – generally warm to hot and dry days with cool nights. This is critical for slow, even ripening.

Fruit was harvested in March when the berries reached optimum flavour ripeness. Fermentation was carried out in the winery's original "Potter" fermenters, which allow for excellent control of skin maceration and extraction. The parcels of wine were then filled to French oak barrels for malolactic fermentation. Post MLF the wine was matured for at least 12 months in French oak barrels (10% new; 50% 1 year old; 40% 2 – 4 year old) prior to being blended and prepared for bottling.

WINE COLOUR

Deep red with a youthful purple hue (upon release)

WINE BOUQUET

The wine has a bold aroma of cassis, cherry, black olive and black berry fruit. The fruit aromas are balanced by a subtle eucalypt undertone. French oak maturation is also evident with subtle aromas of tobacco, cedar and cinnamon.

WINE PALATE

This is a wine of considerable generosity. It has distinctive varietal structure and persistence of fine tannins. The palate has abundant sweet fruit, which is juicy and full in character suggesting a vintage of substantial quality. The wine demonstrates the hallmark Cabernet Sauvignon characters of ripe berry

fruit, cassis, cinnamon, spice and tobacco. The wine is rich and mouth filling and has a complete, well balanced structure and great length.

SUGGESTED FOOD MATCHING

Roast leg of lamb with mint sauce and roast vegetables or even a cheese platter with dried fruits and nuts.

CRITICS NOTES

This wine is yet to be reviewed.

AWARDS TO DATE

- This wine not shown to date

CELLARING NOTES

This wine has been crafted to be enjoyed upon release but will continue to develop and reward patience with careful cellaring up to and possibly beyond 2016.