



# BROWNS

OF PADTHAWAY

*Generations of good taste*

## Myra Family Reserve Cabernet Sauvignon

South Australia's Limestone Coast is justifiably famous for its Cabernet Sauvignon. Our soils and climate, while somewhat different to Cabernet's home in and around the important and graceful French coastal city of Bordeaux, offer the vintage conditions, which suit this late-ripening classic variety.

While warmer parts of the state make Cabernet with attractive richness - and a certain massive style - these wines can lack genuine 'Cabernet' character. However, in cooler climates it is almost impossible to make anything BUT distinctive Cabernet, and that is certainly our aim.

Myra shows what Padthaway can do! She is mid red in colour, and has what we all expect: a classic Cabernet nose of what the Frogs call *cassis* (blackcurrant; some know it as *Ribena*...) and plums, with hints of mint and eucalypt... plus slightly sweeter notes of violets and roast tomato.

The early palate is gentle, before the varietal Cabernet fruit gets into the picture, and suddenly it oozes plum, cassis and soy, before subtle oak and dry tannins provide admirable length and persistence.

A few more years in bottle will be good; we suggest that you drink the Myra until approximately 2012 – preferably with a classic French provincial dish such as Pot au feu or Cassoulet. Or do what boat-loads of Bordeaux have done for years: cross the Channel - and enjoy it with roast beef and horseradish. The Yorkshire pudding is optional...