

THE FRUIT

The fruit for this wine is grown in Grant's Cameron Vale vineyard which was planted between 1971 and 1975 in a fertile area between Lyndoch and Williamstown. The 2009 Vintage began earlier than expected with warm weather throughout the ripening period, and was lower yielding due to below average rainfall. However, the maturity of the vines is evident in the intensity and concentration of the wine.

THE WINEMAKING

After crushing and de-stemming, the juice was fermented on skins for seven days, with temperatures peaking at 26°C early in the fermentation, then brought down to 22°C. To add structure and colour, a quarter of the blend was left on skins for 30 days. At the end of fermentation and extended maceration, parcels of the wine were transferred to new French oak and some new American oak for completion of malolactic fermentation. The entire blend was then transferred to oak to mature for 20 months.

2009 Cameron Vale Cabernet Sauvignon

The 2009 Cameron Vale Cabernet is inky black in colour with vibrant purple hues. Dark fruits and blackcurrant are dominant on the nose, with hints of savoury spice courtesy of the time matured in French oak. The palate is generous with dark fruits, ripe plums and a hint of chocolate with the richness of the wine balanced by fine, silken tannins and a refined structure.

The rich and complex characters of this wine are a delicious match to aged beef or roasted kangaroo fillets with sautéed mushroom sauce.

