

RED NECTAR WINES & VINEYARDS

Cabernet Sauvignon 2004

This limited release Cabernet Sauvignon has been crafted from fruit grown on vines over 40 years old on the family estate at Stonewell in the Barossa Valley. Situated on the western side of the valley, boasting rich red clay subsoil, the vineyard produces fruit of exceptional quality. Dedication to detail and sustainable viticultural practices, are evident in this dynamic wine.

Good wine encapsulates the integrity, skill and passion of both the wine grower and wine maker. Tammy Pfeiffer enlisted the talents of friend, cousin and winemaker, Troy Kalleske. Red Nectar now exists as an integration of this friendship and family viticultural tradition.

Produced from small flavoursome berries, this intense wine was fermented warm, in a small open top fermenter. After gentle basket pressing, fermentation was completed in barrel. A year's maturation in French oak hogsheads has resulted in a Cabernet of structure and length. With careful cellaring, this wine will age magnificently.

Tasting Notes

The wine is a bright red colour and the nose is alive with freshly crushed blackcurrants, violets and a hint of clove. The palate displays classic ripe varietal Cabernet. Plenty of juicy fruit is supported by ripe mouth filling tannins. The wine is very well balanced and is extremely lengthy. A highly classy and mouth watering wine showing great depth of flavour and structure while maintaining a beautiful elegance.

Wine Information

Vintage	2004
Region	Barossa Valley, Australia
Vigneron	Tammy Pfeiffer
Winemaker	Troy Kalleske
Oak Treatment	12 months in hogsheads, 21% new French, 79% old French
Alc/Vol	13.5%
Yield	5.8 tonnes per hectare
Production	330 cases
Soil Type	Red brown earth over red clay with a porous limestone layer, covering shaly base rock.

Vintage Comments

The growing season began with excellent winter rainfall; followed by a warm, wet spring. Summer was dry and began with a very hot December but followed by a cool January allowing for optimum colour production and flavour development. February was hot resulting in rising baumes. March provided perfect vintage conditions with daily temperatures in the mid to high 20s and cool nights. April was also ideal with mild weather and no rain.

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