

RED NECTAR VINEYARDS & WINES

Cabernet Sauvignon 2005

I became a 6th generation vigneron at age 19, when I followed my dream and the footsteps of my forbears to establish my vineyard, *Red Nectar Estate*. 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.

Good wine encapsulates the integrity, skill and passion of both the winegrower and wine maker. At Red Nectar's inception, I enlisted the talents of friend, cousin and winemaker, Troy Kalleske. Red Nectar exists as an integration of our friendship, family viticultural tradition and passion for wine.

Produced from small, flavour-filled berries, this rich Barossa Cabernet 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 elegance, structure and length. With careful cellaring, this wine will age magnificently.

Tammy Schutz: Vigneron/Proprietor

Tasting Notes

The wine is a medium bright red colour. The nose is vibrant with blackcurrant, violets, ripe tomato bush, earth and a hint of sandalwood and eucalyptus. The palate is juicy and shows ripe varietal dark berry Cabernet fruit, a touch of licorice and it is supported by fine background cedary oak. The wine has a silky structure with an extremely lengthy finish.

Wine Information

Vintage	2005
Region	Barossa Valley, Australia
Vigneron	Tammy Schutz (nee Pfeiffer)
Winemaker	Troy Kalleske
Oak Treatment	12 months in hogsheads, 20% new French, 80% old French
Alc/Vol	14.5%
Soil Type	Red brown earth over red clay with a porous limestone layer, covering shaly base rock.

Vintage Comments

The 2005 growing season started with a wet Winter and Spring, providing excellent moisture for the vines. A cooler than average Summer resulted in gradual ripening and retained natural acidity in the grapes. A dry, mild to warm Autumn with sunny days provided ideal ripening conditions to finish the grapes to maturity.

Following harvest on the 16th and 31st of March, the grapes were destemmed into open-top fermenters. During fermentation, the ferment was pumped over twice a day. Ferment temperature ranged up to 30 degrees Celsius. After fermentation on skins for approximately one week, the must was gently basket pressed. It was then filled to a combination of new and used French oak hogsheads for maturation.

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