



TYNAN'S VIEW RESERVE

CABERNET SAUVIGNON

2006



The Tynan's View vineyard is the southernmost vineyard within the Padthaway district. The vineyard gently slopes to the west and being situated on the high side of the road, it avoids of the spring frosts, which can occur in the district.

The Vignerons has set aside a small block on this vineyard where he seeks to manage yield and canopy to ensure superior fruit quality and concentration of flavours. Each year the very best grapes from the Tynan's View Reserve Block in Padthaway are selected in order to produce this flagship wine.

GRAPE VARIETIES

Cabernet Sauvignon

VINTAGE, GIS & VINEYARDS

Vintage: 2006
GIS: Padthaway; South Australia
Vineyard: Tynan's View;
Treatments: 2006 was a cool summer allowing prolonged ripening and good flavour profiles to evolve. Harvested early morning the grapes were crushed and cold fermented before undergoing extended oak maturation for 18 months in second year barrels to match the target profile established by the vigneron. Once bottled the wine is allowed to stabilize for 6 months prior to release.

COLOUR

A deep red and chocolate; some sedimentation of colour will occur with age.

PALATE

The young wine showed abundant blackcurrant and berry flavours' on both the bouquet and the palate. Mints when young mature to rich chocolate and tobacco hints with age.

CELLARING SUGGESTION

Cellar carefully away from light and keep at constant temperature of between 11 °and 15 °C. This wine will develop additional style and elegance in the bottle for the next 4 to 5 years and then age gracefully for another 5 years.

SERVING DIRECTIONS

Serve at between 18 –20 C (room temperature). Let the wine breath for at least 30 minutes prior to serving. This wine will benefit from decanting as it ages.

FOOD SUGGESTIONS

This wine is enjoyable with all food styles. The elegance of fruit and balance of oak makes it an ideal companion with beef dishes, Asian style foods with delicate spices and also Seafood dishes. The long lingering finish has plenty of firm tannins, which makes this a good companion with red meats and Sichuan style dishes.