



# 2004 FONTANA Cabernet Sauvignon, Cabernet Franc, Merlot

## DESCRIPTION

Varieties: Cabernet Sauvignon (60%), Cabernet Franc (25%), Merlot (15%)  
Colour: Deep cherry  
Nose: Rich, concentrated blackcurrant and plum pudding  
Palate: Rich blackcurrant, fine tannins and vanilla oak

## SHOW AWARDS

Trophy and Gold medal: 2005 NSW Small Winemakers Wineshow;  
Silver: 2005 Murrumbatemmen Cool Climate Wine Show;  
Bronze: 2005 National Cool Climate Wine Show; 2005 Australian Small Winemakers Show

## CELLARING

To 2012

## FOOD MATCH

Duck, game and roast beef

## VINEYARD NOTES

Vineyard: There are 3.6 hectares of cabernet sauvignon all in the south paddock with 1 hectare each of merlot and cabernet franc in the house paddock  
Trellising: All vertical shoot positioned  
Yield: Cabernet sauvignon, 4.0 t/ha; cabernet franc, 2.0t/ha; merlot 2.8t/ha  
Picking: 26/3 (merlot), 29/3 (cabernet franc), 20/4 (cabernet sauvignon)  
Beaumé: merlot 12.6, cabernet franc 13.0, cabernet sauvignon 14.5

## WINEMAKING NOTES

Fermented: Small open fermenters  
Pressing: Basket pressed  
Oak: 40% new French oak, 40%1yo French oak, 20% 2yo French oak  
Fining: Egg white fined and light filtering just prior to bottling  
Bottling: July 2005

## TECHNICAL DETAILS

pH: 3.49  
Acidity: 6.5g/l  
Alcohol: 13.8%