



WESTERN RANGE

..... WINES

JULIMAR CABERNET SAUVIGNON

Vintage: 2007
Variety: Cabernet Sauvignon 100%
Region: Swan district
Alcohol: 14.5%
Cellar: 8+ Years

TASTING NOTES

Colour: Deep crimson red with a vibrant red hue.

Bouquet: Intensely aromatic with vibrant aromas of chocolate, blueberries, and blackcurrant, further enhanced with subtle overtones of cedary, vanilla oak.

Palate: The palate is dry and offers ripe plum and berry fruit characters with some mint and liquorice. Oak flavours combine with these to build complexity.

Cuisine: Ideal with lamb shanks, cutlets and pasta dishes.

Fruit: Fruit for this wine was sourced from our vineyards in the Perth Hills and Gingin regions. The grapevines have been planted on loamy, sandy soils in Gingin and on lean gravely soils in the Perth Hills region. Blending the Cabernet Sauvignon from these two regions has led to the production of a wonderfully balanced wine.

Winemaking: In the winery a hands on approach is employed to carefully craft this wine. Fruit is fermented in open fermenters for 12 days. During fermentation daily hand plunging is performed to extract the right amount of colour, flavour and tannin from the skins. After fermentation, the fruit is gently basket pressed into new and old French oak for a period of 18 months prior to bottling. Once bottled, the wine is allowed to age for a further two years, thus producing an elegant, harmoniously complex wine.

