

PIRRAMIMMA

2004 McLAREN VALE

cabernet sauvignon



Geoff Johnston, 3rd generation owner and winemaker, has been producing outstanding cabernet sauvignon from the family's 37-year-old estate vineyards for over two decades.

The 2004 vintage had typical summer / autumn conditions for the region i.e. dry and warm with virtually no rainfall. Apart from the odd hot day, mild ripening conditions directly contributed to the excellent quality of the 2004 vintage year.

McLaren Vale, as a grape-growing region, has once again demonstrated its consistency and reliability in producing the highest quality wines

WINE PARTICULARS

Appellation:	McLaren Vale, South Australia
Vintage:	2004
Varietal:	100% cabernet sauvignon
Vineyard:	Single vineyard / own rootstock
Soil:	Sandy loam on the rise to dark loam on the flat
Harvested:	March 9, 2004
Yield:	2.2 tons per acre
Brix:	25.0
Alcohol:	14.1 %
Acid:	6.7 gr/litre
pH:	3.41
Residual sugar:	3.1 gr/litre
Aging:	2 years in American oak, medium toast
Bottling date:	February 2007

WINEMAKER'S NOTES

Bright brick red in color, with the hues intensifying to an almost black center. The nose shows big blackcurrants, ripe cherries and mint characteristics, all well integrated after two years in oak. The palate has big dark chocolate flavor. It's cedary and shows a touch of leather behind full rich overtones. The wine is well balanced and has a good concentration of tannin.

Geoff Johnston

*Imported by
AMERICAN BEVERAGE GROUP, INC.
Petaluma, CA
707.769.5200*