

SWAN'S FLIGHT



2001 BAROSSA VALLEY CABERNET SAUVIGNON

The fruit for this full-bodied cabernet sauvignon was sourced from premium **Barossa Valley** vineyards in the heart of the Valley. The fruit was crushed into stainless steel temperature-controlled fermenters, and fermented cool. After flavor and tannin extraction, the ferment was pressed off the skins and transferred to small French and American oak barrels to begin the 15-month maturation process. The resulting wine is full-bodied and mellow, with excellent tannin structure.

WINE NOTES

| | |
|--------------------|---|
| Appellation: | Barossa Valley |
| Vintage: | 2001 |
| Varietal: | 100% cabernet sauvignon |
| Vineyard Location: | Barossa Valley Floor |
| Harvest: | Late March, 2001 |
| Brix: | 24 |
| Alcohol: | 13.0% |
| Acid: | 7.1 g/l |
| R.S.: | 2.0 g/l |
| Aging: | 15 months in French and American oak barrels |
| Bottling: | September 2003 |

WINEMAKER'S NOTES

The nose shows integrated character of red berry cabernet fruit and chocolate supported by oak. The palate is rich and full with soft yet ripe tannins and lingering cabernet flavors. With careful cellaring, this wine will continue to develop over the next several years.

*Imported by
AMERICAN BEVERAGE GROUP, INC.
Kenwood, CA 707.546.2550*