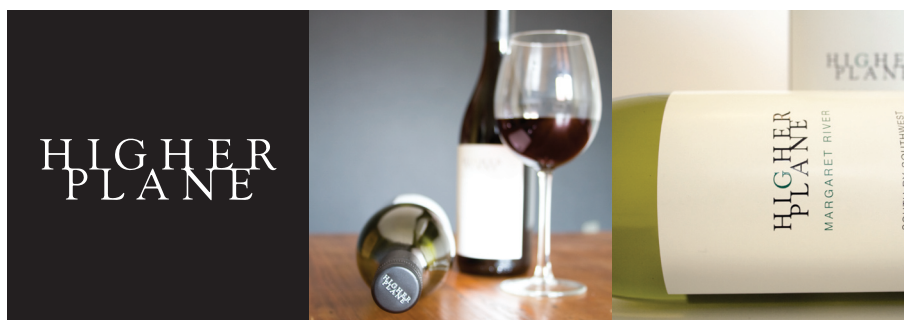


The mild to warm weather during the 2004 vintage resulted in full ripening in the Merlot grapes, and this is reflected in the berry fruit characters in the wine. Fruit for the blend was sourced from vineyards in the southern part of the Margaret River region, and was picked in late March. The grapes were destemmed prior to being pumped to a fermentation tank where the must was inoculated with yeast and fermentation began. The wine was pumped over twice a day for extraction of colour and tannin. After pressing the wine was raked into French oak barriques (of which 10% was new) to undergo malolactic fermentation where it continued to mature for an average of 18 months. Bottled in early 2006.

VARIETY	Cabernet 55%, Merlot 45%		
VINTAGE	2004	OAK	10% new French barriques
PICKING DATE	Mid to late March 2004	MONTHS IN OAK	18
BAUMÉ	12.8 to 13.5Be°	ALCOHOL	13.5%
YIELD	6.5 to 8t/Ha	pH	3.52
TRELLIS	VSP & Scott Henry	TA	6.2 g/L
FERMENT	10 to 21 days & pumped over	RS	0.1 g/L



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