



# DEAD HORSE CORNER

**Vintage** 2008    **Variety** 100% Cabernet Sauvignon    **Region** 100% Coonawarra

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By the late 1940's tractors were replacing horses in the vineyards. As these horses ended their days they were buried on the vineyards they had worked. The graveyards were often named and 'Dead Horse Corner' is a burial site on our vineyard. To commemorate the part horses played in Australia's viticultural history we have released this range of premium wines.

Coonawarra is renowned as one of Australia's premium wine regions and is particularly known for producing world class Cabernet Sauvignon. Considered a cool climate wine region, the long growing season is marked by sunny, warm and dry days followed by cool evenings. These ideal seasonal conditions create wine with intense varietal characteristics, distinctive of the Coonawarra.

## Viticulture

The rich terra rossa soils, limestone, pure underground water and long cool ripening season of the Coonawarra region is reflected in the quality of this wine. Excellent seasonal growing conditions and a dry summer saw an early start to vintage. The vineyard, cabernet clone cw44, experienced a dry winter followed by early spring rains which resulted in excellent budburst, enhanced vine health and fruit development.

## Winemaking

The grapes were harvested in April 2008 at approximately 13.5 Baume and at full flavour development. The must was fermented in static fermenters with pump over cap management and a temperature range of 22-25C at dryness the wine was gently pressed to tank, settle and allowed to complete malolactic fermentation and then transferred to a combination of French and American oak for prior to bottling.

## Tasting Notes

**Colour** Deep crimson colour

**Nose** Aromas of dark berry fruits and fine cedary oak.

**Palate** Medium to full bodied palate showing strong varietal characters, finishing with style and elegance.

**Food Match** Enjoy with succulent barbecued beef fillets.

**Cellaring** 3 – 5 years

**Bottling Date** February 1<sup>st</sup>, 2010

## Technical Details

Specific Gravity	0.9928	Sulphur Dioxide FREE	38 mg/L
Alcohol	14.0% v/v	Sulphur Dioxide TOTAL	98 mg/L
Volatile Acidity	0.66 g/L	Residual Sugar	4.3 g/L
Titrateable Acid	6.68 g/L	pH	3.33

