



CAPE BARREN

Native Goose GSM 2007

A Flight of Rare Excellence

TASTING NOTES

Deep cherry red in color, with a nose of intense plum and prune and a hint of cassis and five-spice. The big, tightly structured style offers dense black fruit flavors complemented by anise and mocha accents. The palate is long and persistent with a hint of savory oak and a delicious fruit sweetness on the finish.

VINIFICATION

Fermentation for 10 days with a warm onset to fermentation (low 30°C) followed by a cooler finish (mid 20°C). The wine is pressed dry with malolactic fermentation in barrel. Maturation in 10 percent new oak with the balance one to three-year-old French and American hogsheads for 12 months prior to blending of components. Final blend assembled for bottling in July 2008 of 45 percent Grenache, 43 percent Shiraz and 12 percent Mourvèdre.

VINTAGE

A dry winter with rains of much less than the regional average was followed by an unusually hot and dry spring, which provided ideal conditions for color development at veraison and intense fruit ripening. A large downpour in January was followed by higher than average temperatures in February which demanded an early harvest to capture optimal fruit ripeness.

VINEYARDS

Sourced from vineyards located in Willunga on red/brown loam and from Blewitt Springs on a mix of sand and red/brown loam. The Willunga vineyards are warmer, closer to sea level and earlier ripening than those of Blewitt Springs. Vine age ranges from 17 years at Willunga, to more than 70 years at Blewitt Springs.



WINEMAKER:	Brian Light
BLEND:	45% Grenache 43% Shiraz 12% Mourvèdre
ALCOHOL CONTENT:	14.5%
TOTAL ACIDITY (G/L):	6.4
PH:	3.48
RESIDUAL SUGAR (G/L):	0.27
BOTTLING DATE:	July 2008
APPELLATION:	McLaren Vale
SIZE:	750ml
FOOD PAIRINGS:	Duck breast with parsnip purée and foie gras sauce.