



CAPE BARREN

Native Goose GSM 2006

A Flight of Rare Excellence

TASTING NOTES

Inky red in color with crimson hues. The intense nose delivers plum and wild berry fruits in the company of fragrant spices with hints of game and mandarin peel. Flavors of black fruits evolve on the palate complimented by nuances of dark chocolate and black pepper, the finish has a lingering persistence backed by ripe, velvety tannins.

VINIFICATION

Fermentation for 10 days with a warm onset to fermentation (low 30'sC) followed by a cooler finish (mid 20'sC). Pressed dry with malolactic fermentation in barrel. Maturation in 10% new oak with the balance 1-3 year old French and American barriques for 12 months prior to blending of components.

VINTAGE

Mild spring and good winter rainfall promoted a healthy crop of small berried fruit. While summer conditions were unusually warm for late December and early January, the moderate February and March weather provided ideal conditions for slow, even ripening of Shiraz. The Grenache and Mourvèdre were granted equally ideal weather into late March and April when these late ripening varieties were harvested. For McLaren Vale, 2006 will rate as an exceptional quality vintage.

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.



WINEMAKER:	Brian Light
BLEND:	55% Grenache 34% Shiraz 11% Mourvèdre
ALCOHOL CONTENT:	14.5%
TOTAL ACIDITY (G/L):	6.5
PH:	3.52
RESIDUAL SUGAR (G/L):	.18
BOTTLING DATE:	May 2007
APPELLATION:	McLaren Vale
SIZE:	750 mL
FOOD PAIRINGS:	Duck breast with parsnip purée and Foie Gras sauce.