



PEARSON

Cabernet Sauvignon 2006

The 'Garagiste' of Clare Valley

TASTING NOTES

Deep ruby red color with blackberry, violet, coconut and chocolate aromas. The palate is rich and intense with subtle minty overtones seamlessly integrated into the fine tannins.

VINIFICATION

Picked on the 9th of March, the grapes are crushed into a two ton open fermenter and fermented for 12 days at up to 30°C. This, combined with hand plunging of the cap three times a day, extracted maximum color and flavor from the skins. After being fermented to dryness, the wine is basket pressed and transferred into three five-year-old French oak hogsheads and one new French oak barrique to mature for two years. During this time the wine is raked and blended every six months.

VINTAGE

The 2006 vintage was a good growing year with plenty of rain during the previous winter and spring, followed by a relatively cool summer and a warm autumn. The 2006 vintage experienced a long and warm ripening period resulting in richer and fuller wines with more up front fruit characters.

VINEYARDS

The vines range in age from 10 years to 25 years. They are planted on an east facing hillside in small sheltered valley. The vineyard is dry grown, allowing the wine to fully express its origin and the variation in seasons. The Pearson vineyard is located right in the center of the Clare Valley in the township of Penwortham. The Pearson property has been producing grapes and other fruits for more than 100 years.



WINEMAKER:	Jim Pearson
BLEND:	95% Cabernet Sauvignon 5% Cabernet Franc
ALCOHOL CONTENT:	14.7%
TOTAL ACIDITY (G/L):	7.2
PH:	3.41
RESIDUAL SUGAR (G/L):	0.8
BOTTLING DATE:	May 2008
APPELLATION:	Clare Valley
SIZE:	750ml
FOOD PAIRINGS:	Roast beef and blue cheese