



## PEARSON

Cabernet Franc 2006

*The 'Garagiste' of Clare Valley*

### TASTING NOTES

This Cabernet Franc has deep brilliant red color with delicate raspberry and cedar aromas and complex, rich flavors.

### VINIFICATION

The grapes were hand picked at 13.5 beaume by the same old picking gang, some of whom have been picking this vineyard for 50 years. Crushing is followed by open fermentation for 10 days, before basket pressing. The wine was then aged for 18 months in French and American oak hogsheads.

### VINTAGE

The 2006 season produced one of the best vintages in Clare Valley for a number of years.

### VINEYARDS

The wine is made from two distinct blocks. The first to ripen were twenty year old vines grown on a hillside. The second are sixty year old vines grown flat in deeper soil. The hillside vineyard gives the wine its more delicate aromatics and the older vines give the flavor, richness and complexity.



<b>WINEMAKER:</b>	Jim Pearson
<b>BLEND:</b>	100% Cabernet Franc
<b>ALCOHOL CONTENT:</b>	14.0%
<b>TOTAL ACIDITY (G/L):</b>	6.4
<b>PH:</b>	3.44
<b>RESIDUAL SUGAR (G/L):</b>	0.3
<b>BOTTLING DATE:</b>	February 2008
<b>APPELLATION:</b>	Clare Valley
<b>SIZE:</b>	750 mL
<b>FOOD PAIRINGS:</b>	Chicken with pinenut couscous or veggie pizza