



2006 Lenny's Block Cabernet Sauvignon

Vintage	2006
Variety	Cabernet Sauvignon 100%
Region	Langhorne Creek SA

Viticulture Notes

Vines are grown with a natural farming philosophy; we strive to eliminate chemicals in our vineyards to create a wine that is regional, sustainable and real.

Fruit for Lenny's Block Cabernet Sauvignon has been sourced from older vines (50-60 years old) grown on traditional Langhorne Creek flood plain country (deep alluvial clay loam soils) in the family vineyards. The vines are on their own roots (origin of the clone is not really known) and are low yielding at 0.5-1.5 tonnes per acre.

Winemaking Notes

- Fruit is hand picked
- De-stemmed and crushed
- Cold soaked for approx 48 hours
- Inoculated with yeast
- Ferment continued over a 7 day period in small open top fermenters
- Wine is hand plunged 2-3 times per day
- Towards the end of ferment wine is drained, pressed and racked to oak
- 22 months maturation occurred in a mixture of both old and new French
- Bottled un-filtered

Tasting Notes

Colour The Lenny's Block Cabernet Sauvignon is deep red-purple in colour

Nose An intense floral/lifted nose with ripe blackcurrant, blackberry, dark fruits and cedar

Palate The palate is full bodied, intensely concentrated, rich, ripe and well balanced, fine ripe dusty tannins and a long finish

Recommend decanting and aeration prior to drinking.