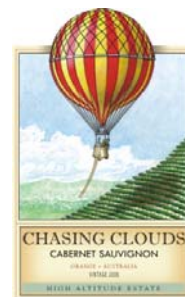


# CHASING CLOUDS

## 2006 CABERNET SAUVIGNON



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### • Chasing Clouds •

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Defined by altitude, Orange is one of Australia's highest and coolest wine regions starting at 600 metres above sea level. The name Chasing Clouds is inspired by that altitude, as well as by our continual quest for greater heights in winemaking. The vines are low yield, providing intense flavours and even berry ripening. The wines exhibit tremendous vibrancy, whilst retaining the elegance characteristic of the high altitude terroir.

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### • Winemaker Notes •

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The '06 Chasing Clouds Cabernet shows typical cool-climate characteristics; it is powerful and yet restrained, with emphasis on varietal expression. In winemaker Debbie Lauritz's words, "this wine has lovely intense red colour. The aroma shows good berry fruit characters and great complexity. This follows through to the palate with integrated oak, an intense palate, great length and firm tannins. It is drinking really well now, but will also reward careful cellaring for up to 10 years."

Try this with rich pates, exotic dishes or BBQ beef and game.

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### • Vintage Conditions •

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The lead up to harvest 2006 was ideal with moderate rain falling between November and January. The rain stopped well before harvest, so the season was warm, dry and around 2 weeks early. Careful canopy management resulted in low crops of around 7.5t/hectare and intense fruit flavour. Fruit for this wine was harvested in peak condition in mid – late March at a sugar level of 13.5 degrees Baume.

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### • Vineyard •

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Fruit for this wine was sourced from two sections of the estate vineyard – one bearing rocky red soil and the other characterised by excellent limestone soils, which are ideal for optimising varietal cabernet sauvignon flavours.

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### • Vinification •

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Fruit was destemmed, crushed and then inoculated with native and cultured yeast. The wine fermented at temperatures of up to 30 degrees and was pumped over 2-3 times during the early stages of fermentation. The wine macerated on skins for 5-10 days after fermentation to maximise quality grape tannin extraction. The wine was then drained off skins and gently pressed, with only the lightest pressings included in the final blend. It then oak matured, after which it was fined, racked, filtered and bottled early December 2007.

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### • Analysis •

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Alcohol	13.7%	pH	3.60	Total acidity	5.41 g/L
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### • Selected Accolades •

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Gold, 2006 National Cool Climate Wine Show  
Silver, 2007 Orange Wine Show  
Bronze, 2007 National Wine Show  
Bronze, 2007 Riverina Wine Show