



2006 The Rogue Cabernet Sauvignon, Shiraz, Merlot Adelaide Hills

The Blend

Our Rogue is a charming and approachable blend conceived to express the diversity and depth of the Adelaide Hills. It is a supple, vibrant wine that combines the firm structure of Cabernet Sauvignon with the spice and fragrance of Shiraz and ripe, plum fruit from the Merlot. The elegance, structure and savoury finish of The Rogue make it an excellent accompaniment to many meals, rather than a meal in itself!

Vintage

Abundant rain in the spring of 2005 preceded an early start to the growing season and then settled down to a normal, dry, summer. In the four weeks before vintage the district was spoilt with perfect ripening weather of warm, cloudless days and cool nights. Vintage proceeded at a hectic rate, with the unusual result of seemingly all varieties ripe at the same time. 2006 will be remembered as a vintage remarkable for early flavour development and excellent acidity.

Murray Leake - Viticulturist

Winemaking

Fruit for The Rogue is sourced from a diverse selection of vineyards, located in the warmer sections of the Adelaide Hills. The grapes are rapidly transferred to the winery, destemmed without crushing and pumped to the fermenters. Total time on skins is 8 – 12 days. The wine is then racked to French oak barriques of 2 to 4 years old and spends a total time in barrel of 15 to 18 months. Intensive barrel tasting precedes final selection, with only the best used for inclusion in The Rogue.

Andre Bondar - Winemaker

The Wine

Region: Adelaide Hills

Variety: Cabernet sauvignon 65%; Shiraz 28%; Merlot 7%

Colour: Crimson

Bouquet: Cabernet dominates with cassis, varietal herbals and the slightest hint mint,

merlot contributes ripe plum and the Shiraz adds a touch of spice.

Palate: Distinctively cool climate – elegant yet generous – showing dark fruits reminiscent of blackberries and cherry with spice and a touch of fennel. The richness of the silky mid-palate is balanced by fine grain tannins and flows into a long,

savoury finish.

Alcohol: 14%vol Ph: 3.5 TA: 6.5g/L Residual Sugar: 2.5g/L

Cellaring: 2 - 5 years

Serving suggestion: A great match with red meat, try with steak and red wine glaze or lamb roast with mint sauce. Also matches well with cheeses such as Gouda or Edam.

