

SQUARE CUT CABERNET McLAREN VALE 2006:

BACK LABEL:

When a grimacing bowler hurls down a loopy premise that Cabernet is passé, the only response is an elegant flash of the bat sending the theory square to the boundary waking the scorer and impressing the crowd.

The Square Cut is a classic - as is this beautifully executed Cabernet. With wholesome power and imperious poise, it comes from gnarly, pre-clonal, WW2 vines that reward hard slog in the field and dedication at the crease with delight and a lasting impression like a cherry stain on the willow. Shot sir!

Made by a family given to the long game - wine, McLaren Vale and cricket.

D. Wright (vines) & F. Howard (wines)

THE WINE:

A classic varietal Cabernet Sauvignon filled with flavour and divine balance!

The hue is deep purple. Powerful aromas of cassis and dusty old humidors. The palate is filled with full bodied fruit and generous long broad tannins. A wholesome and handsome wine fit for silver service. Tender loin and parsnip seem to do the trick with this beauty. A bit of time splashed around a decanter too please.

THE VINES:

DV3 (or Digs Vineyard Block Number Three) was established in 1941 and produces intense true varietal characteristics which carry through into this superb wine. Maturation in predominantly French and a sniff of lightly toasted American oak has produced a full-bodied Cab with a great depth of colour and a palate filled with flavour. Viticulturist Dan Wright applies traditional and his state-of-the-art practices that consistently create fabulous foundation flavours that are ideal for this classic wine style.

THE ANALYSIS:

Alcohol Strength:	14.6 percent by volume
Residual Sugars:	0.8 grams per litre (Dry)
Titrateable Acid:	6.0 grams per litre
Acidity Measure:	pH = 3.6
Total Bound SO ₂ :	144 milligrams per litre

