



Balgownie Estate



2008 BALGOWNIE ESTATE CABERNET SAUVIGNON

WINEMAKER: Mark Lane
 REGION: Bendigo, Victoria, Australia
 VARIETALS: Cabernet Sauvignon
 MATURATION: 18 months in French and American oak (30% new)
 ANALYSIS: 14.5% alc/vol | TA: 6.5 g/L | pH: 3.65

WINEMAKING:

The growing season consisted of the majority of days being warm to hot. Harvest was highly compressed and took place from February 14- March 21. Overall, the fruit showed stellar concentration and balance in the reds across the board. The fruit used to make this wine comes from the Estate vineyard at Maiden Gully, where the first vines were planted in 1969. The grapes were crushed into a combination of small open fermenters and static fermentation tanks. The wine was fermented for 5-7 days and then given an extended maceration on skins of up to 14 days. The grapes were then pressed before the wine was transferred to a combination of new (30%) and older French oak barrels. The wine was aged for 18 months prior to blending and bottling.

TASTING NOTES:

Balgownie Estate Cabernet displays the elusive combination of varietal definition and rich fruit flavors. The defining characteristics of this wine are elegance, balance and intensity. Balgownie Estate Cabernet Sauvignon has a reputation of being long-lived but will also provide immense drinking pleasure on release. If well cellared, this wine will age gracefully for 10-15 years.

CRITICAL ACCLAIM: 92+ pts Robert Parker, 90 pts Stephen Tanzer

ABOUT BALGOWNIE ESTATE:

Balgownie Estate is one of Australia's greatest small vineyard estates. Located near the historic gold mining town of Bendigo in central Victoria, the estate was established in 1968 on a superb site of alluvial soil. From the first vintage in 1972, Balgownie Estate's wines drew critical acclaim, setting the pace for the many who followed by planting vines in the area. Now the most respected name in the region, the wines stand as benchmarks of a central Victorian style reliant on well-ripened fruit, distinctive local terroir and sympathetic use of oak.



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