

## 2007 Cienna & Cabernet

Release date - 1<sup>st</sup> August 2007

### The wine.

Cienna & Cabernet is a light wine with a vibrant ruby red colour and aromas of fresh raspberries and red currants. With fruit sweetness on the palate it is soft and juicy with a refreshing spritzig finish. A sip of this wine reminds you of summer berries in a glass, while the mixture of good natural acidity and combined fruit sweetness leaves a refreshing sensation in the mouth. This wine is best enjoyed young and well chilled.

### The grape variety.

Cienna is an exciting new grape variety bred by the CSIRO Plant Industry by crossing Sumoll, a grape variety from Spain with Cabernet Sauvignon. Sumoll has its origins in the Catalonia region of Spain and is highly suitable for the type of warm, dry growing condition found in many of Australia's grape growing regions. Cabernet Sauvignon is widely regarded as the King of red grape varieties. Its origins lay in the famed Chateau country of Bordeaux in the south-west of France, where it is the major component in the esteemed red wine of the Medoc region - Claret. This new grape variety combines the best attributes of both parents, producing high quality grapes adapted for Australian conditions.

### Technical information.

This wine is made from Cienna and Cabernet grapes grown in Victoria, with a large portion grown at our Mystic Park vineyard located in the sun-drenched Murray Valley. The fruit was harvested from early to late March at baumé levels from 12.5° to 14.5°. The wine did not receive any oak treatment and was bottled soon after fermentation was completed with an alcohol of 5.0%, a pH of 3.35 and acid level of 6.2g/L.

### Serving suggestions.

This delicious mouth-watering wine makes the perfect partner to a wide range of dishes. It would be fabulous in summer with a platter of fresh berries and tropical fruits. Alternatively, a Thai duck curry or spicy lamb vindaloo, with the sweetness of the wine counterbalancing the hot chilli in these dishes. With or without food though this wine makes a perfect accompaniment to a leisurely afternoon on a sunny patio!

