



Hundred Tree Hill

2004 Hundred Tree Hill Cabernet

- Variety:** 60% Cabernet Sauvignon, 40% Cabernet Franc
Region: Pyrenees Ranges, Victoria, Australia
Style: Elegant Cabernet blend with surprising depth and concentration of color, aroma and flavor

Tasting Note

This cooler climate style has a stunning depth of red-purple color with an attractive nose of intense sweet blackcurrant aromas mingled with hints of eucalyptus, herbs and nutty oak. A classic Pyrenees blend of Cabernet Sauvignon and Cabernet Franc (which softens the palate).

Viticulture

Dry grown vineyards that is sustainable, with vines that are 35 years old. Organic practice, although not certified.

Winemaking

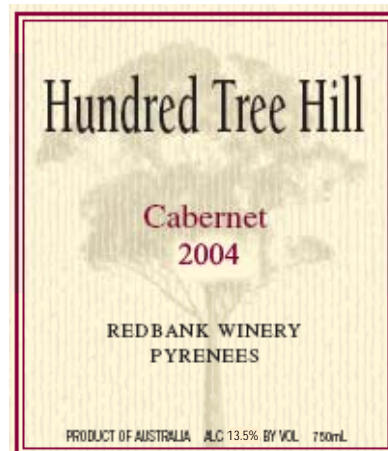
The fruit was handpicked, at optimum ripeness for the style and balance produced. The fruit is then de-stemmed and crushed into an open vat for fermentation, during which it is plunged two to three times a day. It is then small basket pressed, settled, and racked to Nevers oak. Matured in 10% new oak and the rest in 2 and 3 year old Puncheons (475L) for 20 months.

Technical

Alcohol	13.5%
pH	3.66
Titrateable Acid	6.3 g/L
Residual Sugar	0.0 g/L

Cellaring

This wine has plenty of grip, body and weight to support time in the bottle. The 2004 Cabernet is drinking well now, and will cellar well through 2011.



*For more information about Hundred Tree Hill Wines,
please visit www.sallyspaddock.com.au*

*For more information about the Wine Angel Portfolio please visit www.wine-angel.com or
contact Laura Robinson on 646-351-9415 or laura@wine-angel.com*