

SIRROMET

LIFE • STYLE • WINE ®

TASTING NOTES



Private Collection

The LM and TM varietals are a tribute to the family founders of Sirromet Wines, Terry and Lurleen Morris. These unique, fine wines are made from only the best parcels of carefully nurtured fruit.

2007 LM CABERNET SAUVIGNON

- Region:** Granite Belt, Australia
Variety: Cabernet Sauvignon
Colour: Black Cherry
Cellaring: Drink now – 2018
Nose: Dark forest fruits, ripe cassis, mint and eucalypt with vanillin oak influences.
Palate: Rich, powerful, dense, ripe Cabernet Sauvignon showing lovely red berry fruits, Swiss liquorice, chocolate, fine, rounded tannins, nice vanillin oak influences and finishing with a lingering palate.

Winemaking Comments:

As a varietal, and in the right growing season, Cabernet Sauvignon performs well in our Granite Belt vineyards. Further to our vineyard trials the decision was made to cane cut 20% of the fruit in this vintage Cabernet Sauvignon. Fermentation took place in our Ganimede for 5 days; the fruit was then transferred to French oak barrels, of no more than 4 years of age, for maturation for a period of 13 months.

Additives:

Sulphur Dioxide, traditional non grape and chestnut tannins

Technical Data:

Alcohol: 13.3%	pH: 3.56
Standard Drinks: 7.8	TA: 6.4 gm/ltr
MLF: 100%	Residual Sugar: 0.1 gm/ltr
Oak: 100%	

For more information visit www.sirromet.com



Multi-award winning wines from Sirromet Winery

www.sirromet.com