

GALAFREY WINES



GALAFREY
2004 Reserve Cabernet Sauvignon
MOUNT BARKER WESTERN AUSTRALIA

TECHNICAL DETAILS

Alcohol 13.5% a/v, Acidity 6.67 g/l, pH 3.43

REVIEWS

95 POINTS Wine Showcase Magazine (Winestate Magazine new export Magazine for Asian Market.)

TASTING NOTES

Deep Brick Red colour gives the first pointer to the power and concentration in this awesome wine. Black currant and cedary on the nose with a little chocolate and tobacco leaf. The palate shows good balance of flavours with quality of oak showing more. The back palate shows fine grained tannins before a good long finish. A very nice drinking wine already showing some development.

VINEYARD

Fruit sourced from our 40-year-old 12-hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. We prefer low-yielding wine crops with small berries. Although it limits our volume, having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravelly loams in Mount Barker, in the Great Southern region of Western Australia, an area renowned for excellence in cool climate viticulture. Our old vines are all cane pruned and yield 2 tonne per hectare with small bunch weights which add intensity of character and flavour.

VINTAGE COMMENTS

Western Australia experienced good winter rains which then turned to dry mild summer weather from November. Ripening was slower than most vintages, but the resulting wines showed well defined fruit flavours in both reds and whites. Excellent intensity of flavour was particularly noticeable in red wines from the Great Southern region. Respective yield was 2 tonne / hectare. Respective yield was 2 tonne / hectare.

WINEMAKING

The dry, cool to mild climate of the Great Southern region will produce classic Cabernet Sauvignon, wines with great depth of flavour and structure. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a Cabernet Sauvignon that will express varietal characters in tune with its sense of place. Winemaking is geared toward producing a wine that is harmonious, interesting, well-structured and most importantly drinkable, with a minimum of two years in quality French oak. Only the best barrels are chosen for our Reserve. We also Release the wine at a later day to show development and aged characteristics.