



## 2003 BALGOWNIE ESTATE CABERNET SAUVIGNON

### Region

Bendigo, Victoria

### Variety

Cabernet Sauvignon

### Maturation

French and American oak

### Technical Analysis

14% alc/vol

### Background

Established in 1969 at Maiden Gully in Victoria, Balgownie Estate was a pioneer in the renaissance of the Bendigo wine region. This great 85-acre estate is back in the hands of a private owner who is committed to the estate's tradition of producing two single vineyard wines, a cabernet sauvignon and shiraz, since 1972.

The winemaking philosophy has remained the same for over 30 years, applying a combination of traditional methods. The reds are hand plunged during ferment in small open, concrete fermenters, to produce the deep, richly flavored reds that typify Bendigo terroir.



### Winemaking

Traditional fermentation techniques were employed to enhance the intense flavor of the grapes. The wine was made using small open fermenters, which were hand plunged several times a day. The wine was pressed off skins at dryness and transferred into a combination of new and seasoned French and American oak barrels where it underwent maturation prior to bottling.

### Tasting Notes

The 2003 vintage was warm and dry producing wines with concentrated flavour and excellent structure. The bouquet has lifted blackcurrant and tobacco leaf aromas with hints of cedar and clove. The palate has intense blackcurrant flavours with fine, persistent tannins providing structure and length. Cellar for 10 to 15 years to garner additional complexity.

### Additional Notes :

---

---

---

---

---

---

---

---

---

---

For further information contact  
OLD BRIDGE CELLARS 703 Jefferson St, Napa, CA 94559  
Tel:(800) 622 2234 or [www.oldbridgecellars.com](http://www.oldbridgecellars.com)

