



Balgownie Estate



## 2005 BALGOWNIE ESTATE CABERNET SAUVIGNON

**WINEMAKER:** Tobias Ansted  
**REGION:** Bendigo, Victoria, Australia  
**VARIETALS:** Cabernet Sauvignon  
**MATURATION:** 20 months in new and older French oak  
**ALCOHOL:** 14.5% alc/vol

### WINEMAKING:

The 2005 season was mild to warm with well timed rains producing wines of intensity and richness. The fruit used to make this wine comes from the Estate vineyard at Maiden Gully, where the first vines were planted in 1969. The grapes were crushed into a combination of small open fermenters and static fermentation tanks. The wine was fermented for 5-7 days and then given an extended maceration on skins of up to 14 days. The grapes were then pressed before the wine was transferred to a combination of new (30%) and older French oak barrels. The wine was aged for 20 months prior to blending and bottling.

### TASTING NOTES:

Balgownie Estate's Cabernet Sauvignon has earned much praise over the past 30 years for its power, structure and regional expression. The 2005 Cabernet Sauvignon has a spicy bouquet of classic blackcurrant and tobacco leaf aromas with hints of violet and cedar. The generous palate has intense black and red berry flavors complemented by fine persistent tannins which provide structure and length. Drink now or hide in the cellar for 10-15 years for additional complexity.

**CRITICAL ACCLAIM:** 2005 vintage- **93 pts**-James Halliday's 2008 Wine Companion, **90 pts**-Robert Parker's The Wine Advocate, **90 pts**-Stephen Tanzer's International Wine Cellar

### ABOUT BALGOWNIE ESTATE:

Balgownie Estate is one of Australia's greatest small vineyard estates. Located near the historic gold mining town of Bendigo in central Victoria, the estate was established in 1968 on a superb site of alluvial soil. From the first vintage in 1972, Balgownie Estate's wines drew critical acclaim, setting the pace for the many who followed by planting vines in the area. Now the most respected name in the region, the wines stand as benchmarks of a central Victorian style reliant on well-ripened fruit, distinctive local terroir and sympathetic use of oak.



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