



## Ebenezer | Cabernet Sauvignon 2005 |

Vintage	2005
Growing Areas	Barossa Valley
Grape Variety	Cabernet Sauvignon
Winemaker	Stuart Bourne
Food Suggestion	Braised venison or duck, rich matured cheese and spicy pasta dishes
Alcohol	15.0%
pH	3.28
Acidity	7.4g/litre

### | Background Information |

The Ebenezer range pays tribute to the many generations of growers who have painstakingly nurtured their vineyards through good years and bad since settlement. Without their persistence and strength many of the great vineyards of the Barossa would be lost today.

### | Wine |

Vibrant deep red, purple hue. Aromas of lifted blackcurrant and spice, with a touch of eucalyptus and mint. Deep and brooding palate of ripe, dark berries, with supporting oak interwoven to the fruit. Firm tannin and flesh with great length of fruit and oak flavour. Medium to full bodied, with a soft finish. Varietal in character, without being overly herbaceous.

### | Winemaker's Comments |

Vintage 2005 was quite cool, creating wines of great elegance and poise, which will age beautifully for many years. Traditionally fermented on skins for 6 days, this Cabernet Sauvignon was matured in both French and American oak barrels for up to 18 months. Age of oak varies from new to 5 years old. Although soft and approachable now, this wine will continue to develop slowly and gracefully for a period of the next 7 years. Bottle aged prior to release, so as to soften the tannin profile.

*Crafted from 100% Barossa Valley fruit, every wine in the BVE range is made in the reflection of our world-famous E&E. A true expression of the richness and character of the celebrated region.*