



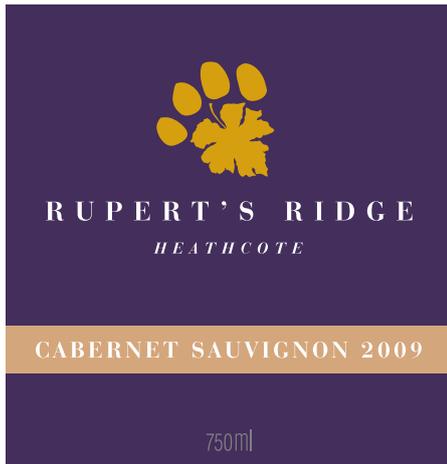
RUPERT'S RIDGE

HEATHCOTE

Estate Vineyard & Retreats

2009 RUPERT'S RIDGE CABERNET SAUVIGNON

Tasting notes



VINTAGE CONDITIONS

Heathcote had a near perfect year. December was mild with temperatures fluctuating from the mid 20s to low 30s, with an increase after Christmas to the high 30s on New Year's Eve. February was very similar to December, delivering perfect conditions with daytime temperatures between the mid 20s and low 30s. The challenging hot weather of March seen in South Australia extended into Victoria to a certain extent, including southern Heathcote. The fruit was picked in early March and avoided the worst of the heat the region experienced overall. Towards the end of the month, the weather again cooled off dramatically, with some moderate precipitation events.

REGION

Redesdale is at the southern end of the Heathcote region, 120kms north east of Melbourne. Rupert's Ridge is situated in the low-lying hills of Redesdale at an elevation of 300 metres. The vines are planted on the north facing slopes of the property and provide the fruit for all of the wines produced at Rupert's Ridge.

WINE MAKING

100% de-stemmed and fermented in small open vats with natural yeast. Hand plunged gently for colour extraction. On lees for 3 weeks, then gently membrane pressed and racked to oak after settling. Barrel maturation was conducted in quality French oak for 18 months.

WINE ANALYSIS

Aromas of cherry, vanilla and spices are displayed on the nose. Little evident oak in the background, soft and supple tannis coupled with a long lingering finish. Patience will be rewarded.

NO. CASES PRODUCED 142 (6 PACKS)

Alc/Vol: 13.5%

pH: 3.48 pH

Picking Date: 17 April 2009



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