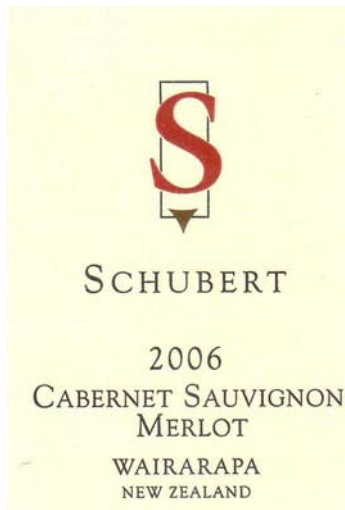




SCHUBERT



2006 CABERNET SAUVIGNON & MERLOT

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: Warm, dry spring and summer with some rainfall during autumn.

DATE OF HARVEST: 09 & 11 May 2006

HARVEST & VINIFICATION: Hand-picked and 100 % de-stemmed.

Fermentation in stainless steel vats and maceration for more than 3 weeks.

Aged in 70 % new and 30 % used French Oak barriques for 37 months.

DATE OF BOTTLING: 9 July 2009

ALC: 14.5% VOL

TASTING NOTES: intense ruby colour; rich nose of tangy cherry and cassis with hints of spice box, dark chocolate with coffee as well as some gamy characters, liquorice overtones and a spicy, vanillin edge. A full-bodied but still elegant style more reminiscent of a Spanish Rioja than a Bordeaux blend with sweet, ripe tannins and a smooth and superbly textured long finish.

DRINKING TEMPERATURE: 16-18 °C

CELLARING: 7-10 years

CASES PRODUCED: 949

