



**CYRIL HENSCHKE  
CABERNET SAUVIGNON  
2000**

***Grape Variety***

90% cabernet sauvignon, 5% merlot and 5% cabernet franc grapes grown in the Henschke Eden Valley estate vineyard.

***Wine Description***

Deep crimson in colour. Sweet perfumed violets, cassis, cedar and vanillin oak with hints of anise and cigar box. Alluring sweet fruit, soft velvety texture with great mouthfeel and balance. Layered and seamless with fine-grained tannins and a long finish.

***Cellaring Potential***

Great vintage, optimum year 2010.

***Serving Ideas***

Roasted lamb chump with tarragon peperonata.

***Technical Data***

Harvest date:	3 May
Alcohol:	13.6
pH	3.33
Acid:	6.7

***Background***

The cabernet sauvignon label carries the name Cyril Henschke (1924-1979) as a tribute to one of Australia's outstanding winemakers and pioneers in the production of varietal table wines. Cyril Henschke planted cabernet sauvignon at Eden Valley in the 1960s.

***Vintage Description***

The 2000 vintage was small and early. Another drought winter, frost at the end of October, poor flower development in spring and the unseasonal cool temperatures in late October/early November led to low yields. This was compounded by searing summer temperatures and a large amount of rain at the end of February - 100mm of rain over 24 hours courtesy of a tropical cyclone up north - which caused splitting of fruit, mould infections and subsequent shrivel and raisining. Overall, the whites are delicate with good flavour intensity while the reds are showing great potential for ageing.

TASTING NOTES