



Rosabrook Estate 2002 Estate Reserve Slaughterhouse Block

Product: Rosabrook Estate	Composition: 60% Cabernet Sauvignon, 26% Merlot, 14% Cabernet Franc
Vintage: 2002	Harvest Date: April 2002
Appellation: Margaret River	Bottling Date: May 2004
Winemaker: Bill Crappsley	TA: 6.5g/L
Vineyard: Rosabrook Estate	PH: 3.59
	Alc: 13.00 %

Vinification: The three varieties used in this blend were vinified and matured separately. A small portion of the Cabernet Sauvignon was made in open fermenters, regularly hand plunged and pressed straight to new oak. The major portion of the Cabernet Sauvignon had fermentation in closed stainless steel tanks with regular pumping over before being pressed, allowed to complete malolactic fermentation and then transferred to new oak. The Merlot was fermented in closed stainless steel tanks with regular pumping over however it was allowed to undergo extended maceration and malolactic fermentation on skins before being pressed and transferred to new and once used oak. Finally, the Cabernet Franc was made in closed tanks as previously described however it was matured in older oak to preserve the attractive violet like aromas of the variety

Oak Maturation: 100% high quality French Oak.

Assessment: The bouquet shows attractive liquorice, vanilla and small dark berry characters. These characters extend to the palate, and in harmony with the intensity of fruit is an elegance and refinement that is often seen in great Margaret River Cabernet. This is a complex and satisfying wine that will reward extended cellaring.