

## THE FRUIT

At the southern end of the Barossa near Mount Crawford there is a magnificent property established over 150 years ago, the entrance marked by two grand pillars - Corryton Park. I had admired Corryton Park since I was a small boy. One of the highest and coolest sites in the Barossa region, it provides perfect condition for creating first class Cabernet with great finesse, depth and complexity. In my pursuit of excellence in Cabernet Sauvignon, I purchased the property in 1999.

## THE WINEMAKING

The different parcels of fruit were crushed and fermented separately and blended after completion of malolactic fermentation in oak. Several of the components were left on skins for up to 20 days after fermentation was complete, a process called extended maceration- which imparts added richness of fruit flavour and softening of tannins. The wine was matured in predominately new French oak hogsheads, with a small percentage of one and two year old barrels.

# 2009 Corryton Park Cabernet Sauvignon

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*The 2009 Corryton Park is a wine of amazing depth and complexity. The wine showcases classic Cabernet Sauvignon aromas of blackcurrants, tobacco, mint, milk chocolate and cedar. The palate is quintessentially medium bodied, with finely layered tannins and velvet mouthfeel ensuring the concentrated fruit flavours are prolonged when swallowed.*

*A wine with such excellent balance will confidently cellar for 10 years or more.*

*Enjoy with prime cuts of meat such as Fillet Steak cooked medium rare, where the flavour of the meat and the wine will combine harmoniously.*

