Block 42 Kalimna Cabernet Sauvignon
2004

The 10-acre Block 42 was planted only 30 years after the great 1855 Bordeaux Classification and comprises the oldest plantings of Cabernet Sauvignon continuously produced in the world. The recent 2004 vintage resulted in beautifully aromatic, perfectly balanced and ripe Cabernet Sauvignon from Block 42, Kalimna Vineyard. The fruit was handpicked and fermented in 'headed down' static fermenters. The wine completed fermentation entirely in seasoned new oak hogsheads.

VINEYARD REGION
Block 42, Kalimna Vineyard, Barossa Valley

VINTAGE CONDITIONS
Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.

GRAPE VARIETY
Cabernet Sauvignon

MATURATION
Fermentation was completed in medium toast, new 300L oak hogsheads, before the wine underwent 13 months barrel fermentation.

WINE ANALYSES
Alc/Vol: 13.5%
Acidity: 6.9g/L
pH: 3.62

LAST TASTED
May 2005

PEAK DRINKING
2008-2030

FOOD MATCHES
Ideal with hearty meat dishes.

Winemaker comments by
Peter Gago - PENFOLDS Chief Winemaker

COLOUR
Dense in colour.

NOSE
The nose shows intense blackcurrant, dark chocolate and liquorice aromas.

PALATE
Fine, silky tannins and richly concentrated flavours are in perfect harmony. The sheer volume and weight of fruit explodes across the palate, giving tremendous depth and length of flavour.