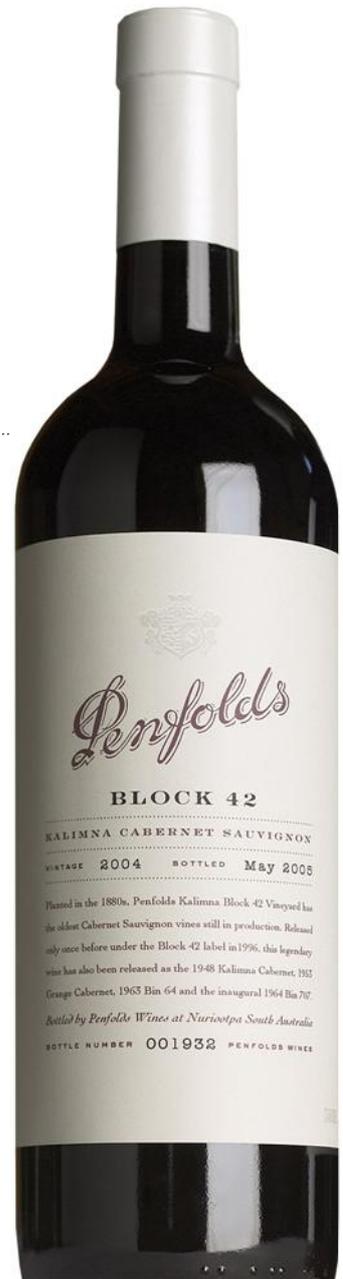




Block 42 Kalimna Cabernet Sauvignon

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 ANALYSIS	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.