

## 2007 “VICTOR” RESERVE CABERNET SAUVIGNON

### DESCRIPTION

Victor is the pinnacle of winemaking at De Beaurepaire Wines. Made in stellar vintages which produce remarkable fruit. Despite the flavour intensity, it is a structured and elegant wine. Juicy tannins, intensity and length yet kept in check by the fact that the fruit is grown in a cool climate which balances natural acids with sugars. There is none of the often-herbaceous character in this wine (nor in our other cabernets), as we have focused on achieving full ripeness in the vineyard.

### HERITAGE

Named after our ancestor Victor-Xavier-Marguerite, Marquis de Beaurepaire, who established our line of the family outside of France and led to us emigrating to Australia

### TERROIR

Our family's estate is in the hills above Rylstone in the Central Ranges of NSW with 53 hectares of vines first planted in 1998 above 600m altitude with a North-East aspect. Soil structure is sandy-loam mixed with limestone; the temperature range is as cool as Tasmania and Central Otago through the growing season; and the climate is inland/continental (large day/night variation) creating a terroir similar to Burgundy (our ancestral home) and Champagne.

### VINEYARD

Sourced from A Block (oldest block in vineyard) with an average age of 8 years at time of harvest.

Harvest (yield): Individually selected parcels of Cabernet Sauvignon were handpicked on 26 April 2007 with a Baume of 13.7.

Vintage Conditions: Good early rains through to Christmas producing even budburst and good early canopy development. Fine weather in the lead up to harvest producing steady ripening of the grapes. Overall a sensational vintage.

### VINIFICATION

Very slowly pressed with 3 days of cold soaking at 5 degrees. Fermented traditionally in open vats with maceration for 15 days in potter tanks.

### AGING

Final maturation was in a mixture of finely grained, medium toasted new French (Seguin Moreau and AP John) Hogsheads for 16 months before bottling.

### TASTING NOTES

A full bodied, yet elegant cool climate Cabernet Sauvignon with complex aromatics of classic eucalypt, menthol blackcurrant and earthy elements. A full varietal palate of cassis, spicy coffee and cedar with fine-grained lengthy tannins and a long flavoursome finish.

### VIN ET GASTRONOMIE

Roasted pork, lamb or beef dishes that capitalise on caramelisation of fats and juices with a sturdy well-made jus (or gravy) will sing 'hallelujah!' Accompany with the sweetness of quality roasted potato and onions and you will be in epicurean heaven. Wonderful with a rich pâté pre- or post-dinner.

### WINE TIPS

Cellaring Potential: 25-30 years (2034-2039)

Serving Temperature: 17 to 18 degrees C / 63 to 65 degrees F

### VARIETAL MIX:

100% Cabernet Sauvignon

### ALCOHOL:

13.7%

### BOTTLED (RELEASED)

August 2009 (January 2014)

### BOTTLES PRODUCED:

2,448

