



2013 SAMI CABERNET SAUVIGNON

At the age of 6 weeks our daughter Samantha ("Sami") was introduced to winemaking when Brenda and I dipped her feet into a bucket of fermenting Cabernet Sauvignon to make footprints on a sheet of paper for her grandparents in the US. This was of course her first taste of Barossa Cabernet.

Now in those vintages when we experience a special Cabernet vintage we'll release a small quantity of a single varietal "Sami Cabernet" from the small planting of Cabernet Sauvignon grown on the St Jakobi vineyard.

The 2013 Cabernet Sauvignon gave us wonderfully flavoursome varietal characters of blueberry and blackcurrant, as a result it was decided that we would release our fifth Sami Cabernet.

The 2013 Sami Cabernet is another generously flavoured wine that's been aged in new and one year old French hogsheads for 19 months. We've taken care in having the oak characters compliment and marry into the wine's sweet fruit rather than dominate it.

We trust you'll enjoy it!

Winemaker	Wayne Dutschke
Vineyard	Ken Semmler's St Jakobi Vineyard
Blocks	78 Cabernet Sauvignon Block
Region	Lyndoch, Barossa Valley, South Australia
Harvest Date	25th February 2013
Alcohol	14.7%
Oak Maturation	19 months in new and one year old French oak hogsheads
Bottling Date	December 2014
Cellaring potential	Drink now to 2023