



## GISA 'ROUND' BAROSSA CABERNET 2006

GISA wines are contemporary, high quality wines that are sourced from premium wine growing regions.

2006 was a good year for Cabernet in the Barossa.

Premium Cabernet Sauvignon Fruit from the north facing slopes 2 km to the east of the Lyndoch Valley located at the southern end of the Barossa Valley was picked at 14.3 Baume. The soil structure in the vineyard is that of a sandy loam, strewn with ironstone boulders, resulting in high quality cabernet fruit that has structure and intensity.

The grapes were fermented for 6 days in open fermenters ranging in size from 3 to 9 tone opens, for 6 days at between 22 and 27 degrees, allowing separate parcels of fruit to be kept separate. Hand plunged and pumped over twice daily to extract the abundant colour and intensity of the aforementioned fruit.

The wines displaying strong varietal cabernet nose & palate were transferred to older French & American Oak where it rested for 18 months.

The use of the older oak allows for a slower, less obvious oak character and the combination of French and American oak, has given the 2006 Cabernet Sauvignon an elegant structure and a long finish on the palate

The nose is intense and complex showing red berry fruits and blackcurrant overlaid with dark cherries and delicate herbal tones. A touch earthy, this elegant wine is beautifully integrated. The result is a balanced wine with all the traditional cues of a Barossa Cabernet with a hint of intrigue.

True to its roots, it is a ripe, rich, full flavoured Barossa Cabernet from what will prove to be a good vintage.

Alcohol: 13.5% Alc  
8 Std Drinks

Available at selected retail outlets and [www.gisa.com.au](http://www.gisa.com.au)

