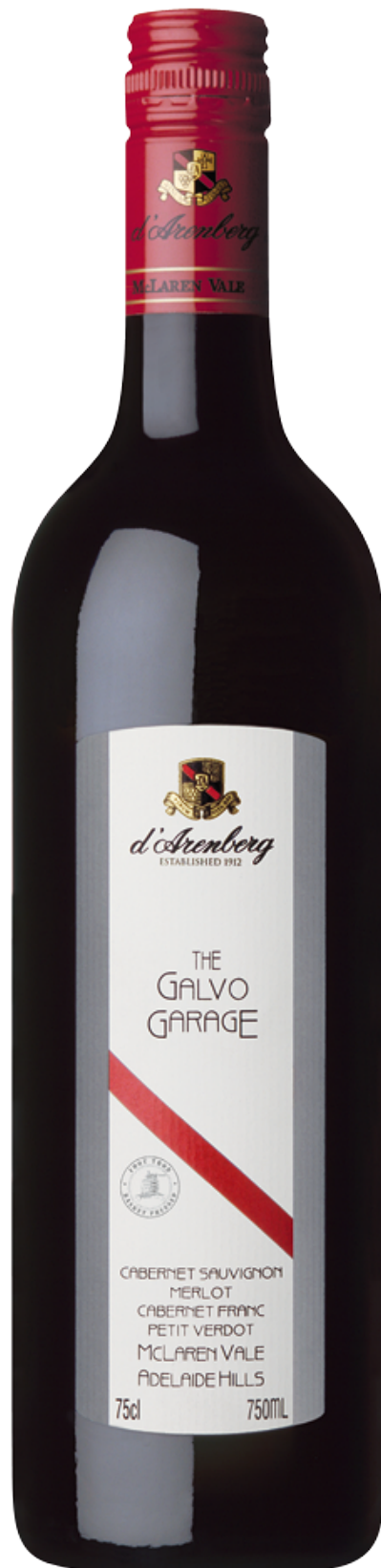


# THE GALVO GARAGE

## Cabernet Blend 2005

McLaren Vale, Adelaide Hills, Cabernet Sauvignon (82%) Merlot (6%)  
Cabernet Franc (6%) Petit Verdot (6%)



### The Name

'Garage wines' is a term used to describe wines that are produced in the back sheds of Bordeaux winemakers, who make small batch wines of the highest quality. Our galvanized, corrugated 'garage' was built in 1927 and still houses the traditional equipment used in the handcrafting of this wine.

### The Vintage

A vintage summarised as a vintage that ripened without interruptions and produced moderate yields. Low to moderate winter rain with good following rains in November enabled adequate moisture to support the potential crop load and allow it to ripen well over summer. The summer was cool and dry followed by an unusually dry, warm autumn. The fruit has great floral aromatics with good intensity and is perfectly balanced with excellent concentration, flavour development and length as well as lovely ripe, gritty tannins. Nearly every variety we have harvested exceeded classified expectations due to the exceptional autumn conditions.

### The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of new and old French oak to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

### The Characteristics

The wine's appearance has a very deep dark, garnet colour suggests a powerful full-bodied wine. The aromas are dominated with an exotic array of classical cabernet characteristics; blackcurrants, dark earthy cassis notes, and an underlying mix of dark chocolate and green runner-bean minerality. As the wine opens there is a perfumed/herbal plum flavour apparent with cherry, prune, mulberry, violets and spice notes with fine cedar oak note. The palate is ripe, complex and has an impressive elegance upon entry. There's plenty of structure and richness of fruit with a mix of fine fruit and oak tannins and that leads to a lovely fragrant dark chocolate, minerally dry finish. The mid palate and finish is excellent and clearly show great drinkability and lightness for such a complex wine.



Harvest dates	<b>4 Mar - 22 Apr</b>	Alcohol	<b>15%</b>
Residual sugar	<b>0.8 g/l</b>	Titrateable acid	<b>7.3</b>
pH	<b>3.47</b>	Oak maturation	<b>18 months</b>
Chief Winemaker	<b>Chester Osborn</b>	Senior Winemaker	<b>Jack Walton</b>