



## 2004 AWAKENING CABERNET

**VINTAGE:** 2004

**ORIGIN:** MARGARET RIVER

**HARVEST DATE:** Machine harvested March/April 2004

**BLEND INFORMATION:** CABERNET 86.89%

**BOTTLING DATES:** DECEMBER 2005

**CLIMATE:** A Mediterranean climate which combines well drained gravel loamy soils to produce premium wines of distinctive elegance and power, with complex fruit flavours and intense bouquets. Annual rainfall approx 1000- 1200ml

**PRODUCTION NOTES:** The small number of parcels of fruit that could potentially make the Awakening blend are initially selected during the grape maturation sampling leading up to the harvest. The aim with this style is to produce an icon cabernet sauvignon, which will become regarded as a benchmark wine. Each batch is fermented in tank at relatively moderate temperatures of 18 – 20°C. The slightly cooler temperatures aid in the preservation of the berry fruit flavours, and floral characters present in the fruit.

Once the ferments have finished, the wines are seeded with a malo-lactic culture which is a bacterial culture that converts the natural malic acid to lactic acid, making the wine softer on the palate and also microbiologically stable. Once the malic acid has been converted, the wines are racked at least once into tank to reduce the amount of solids in contact with the wine. This keeps the aroma and flavours fresh and fruity. The wines are then matured in a mixture of up to 80% new, and the balance in one year old French oak barriques. The wines are left in contact with oak for 18 to 20 months until blending for bottling.

**TASTING NOTES:** Colour-Medium to deep intensity plum red with purple tints.

Nose -Complex nose, with lifted leafy raspberries and sweet ripe blackberries, mixed with plums, dark chocolate, sweet mocha, coffee, and hints of the sweet spices of nutmeg and cinnamon.

Palate-The flavours of sweet raspberries and blackcurrant continue on the palate, taking on a slight jammy character. The fruit flavours are balanced by the richness and weight of chocolate and mocha flavours, and a fine tannin structure, adding palate weight and length. The wine finishes with lingering blackcurrants and chocolates.

**AGING POTENTIAL:** Ready for immediate enjoyment but will mature well for up to 7 years.

**IDEAL SERVED AT:** 18-19 degrees C

**CASES PRODUCED:** 900-1000

**WINE ANALYSIS:** Alcohol 14.0%, Total Acidity 5.9g/l, pH: 3.53, Residual Sugar: .014g/l

**ABOUT WATERSHED:** Watershed Premium Wines vineyard was established in 1999. Its first wines were released in August 2002, since then its wines and business have won numerous awards including Gold Medals for each of its red wines and trophies for its Cabernet Sauvignon Merlot.

The winery is located just 4.5 kms south of Margaret River township. Jancis Robinson, internationally renowned wine critic, has described the Margaret River wine region “as close to paradise as I have been on my wine travels” Watershed now produces 76,000 cases of wine annually and exports to 13 international markets.

James Halliday has rated Watershed 5 stars in his 2005 & 2007 wine companions which describes Watershed

*“as an outstanding winery capable of producing wines of the highest calibre”*