

2006 'The Redman'



REDMAN

A FAMILY TRADITION



97 Points Tony Love

95 Points Huon Hooke

Cabernet (58%) Shiraz (25%) & Merlot (17%)

Alcohol: 14.0%

WINEMAKERS COMMENTS:

“*The Redman*” represents the finest fruit grown on the Redman family’s 40 year vineyards in the heart of Coonawarra. Each year we earmark the very best parcels of wine to blend together to produce just 8 hogsheads (2,400 litres) of this flagship wine.

The 2006 growing season began with average winter rainfall and fine spring conditions. Flowering and fruit set were slightly earlier, however cool and windy conditions towards the end of flowering caused some inconsistent set. A warm to hot summer with favourable rainfall events throughout encouraged steady vine growth and balance resulting in normal ripening. Cabernet Sauvignon and Merlot yields were slightly below average with excellent fruit quality.

The grapes were picked and fermented in static stainless and open concrete fermenters for seven days then half the wine was run off skins and transferred to new French oak hogsheads. After completion of fermentation in these barrels, the wine was racked off lees, the barrels rinsed and the wine returned. The remainder of the wine was transferred to two and three year old French oak hogsheads. In November 2006 we rigorously selected the very best Cabernet Sauvignon, Merlot and Shiraz wines, which were then judiciously blended and transferred back into oak.

The wine then spent a further nine months in oak prior to being bottled in August 2008. The wine has been further matured in bottle prior to being released for sale.

There is only 200 dozen of this our flagship wine produced.