



Coonawarra 2001 Basket Press

70% Cabernet Sauvignon | 25% Merlot | 5% Cabernet Franc

Colour

Brilliant, ruby through to magenta hues, medium density.

Nose

Principal fruit-driven characters of raspberry, with plenty of attractive floral overtones including lavender and violet. The nose promised complexity with some subtle French oak contributing a little vanilla. Other characteristics noted included; liquorice, chocolate, eucalypt, dried herbs, menthol, and peppermint.

Palate

Consistent flavours with those detected on the nose.

Generous cold-climate fruit characters supported by a tight and surprisingly powerful structure. The refined oak detected on the nose likewise had a restrained presence on the palate, which allowed for the red berry fruit to shine through. Fine lingering acidity and length. The wine might at first appear as medium weight, however there's clearly a lot more body than initial impressions might give; to some extent 'the iron fist in the velvet glove'! Herbaceous but not bitter.

Overall impression

A terrific and classy wine that demonstrates complexity of flavour, generous fruit, structure with the promise of longevity. One could be forgiven for thinking that the Merlot and Cabernet Franc components comprise a greater proportion of the blend than they do, as this wine is far from dominated by 'typical' cassis and peppermint Coonawarra Cabernet Sauvignon character but instead these form part of this wine's broader and more intricate flavour spectrum.

Cameron Hills

(Vin de Champagne Award laureate - 2000 Professional Section, Life Member of the Australian Society of Wine Education)