

Jamiesons Run
COONAWARRA



ALEXANDER'S BLOCK CABERNET SAUVIGNON 2001

The original Jamiesons Run was a remote outback sheep station owned by the Jamieson Brothers in the mid 1800's. This wine is sourced from grapes grown on the famous Alexander's Block located in the heart of the Coonawarra region, in the South East of South Australia.

This vibrant deep crimson wine has rich ripe dark berry and wood smoke aromas, with cassis, black cherry, mulberry and cedary oak flavours on the palate. A firm balanced structure with supple texture and elegance is balanced with fine ripe tannins.

VITICULTURE

This limited parcel of wine has been selected as an outstanding example of the fine and distinctive Cabernet Sauvignon based wines that Coonawarra is renowned for producing. The warm 2001 vintage and fine spring weather in Coonawarra produced compact and perfectly even bunches in the Alexander's Vineyards, which ripened through an extremely hot January. This vineyard was one of the earliest to ripe producing fruit with intense full flavours and fine ripe tannins.

WINEMAKING

After crushing and de-stemming, small parcels of this Cabernet Sauvignon were fermented separately and partially barrel fermented, then matured in new and one to two year old French oak barriques before blending and bottling.

SUGGESTED FOOD

Honey mint glazed leg of lamb with minted peas and roast potatoes.

CELLARING

The 2001 Jamiesons Run Alexander's Block Cabernet Sauvignon is a classic Coonawarra red wine and has cellaring potential of up to 10 years.

SHOW RESULTS

Gold-2003 Limestone Coast Wine Show (Class: 35)

TECHNICAL ANALYSIS

Bottling Date: September 2003

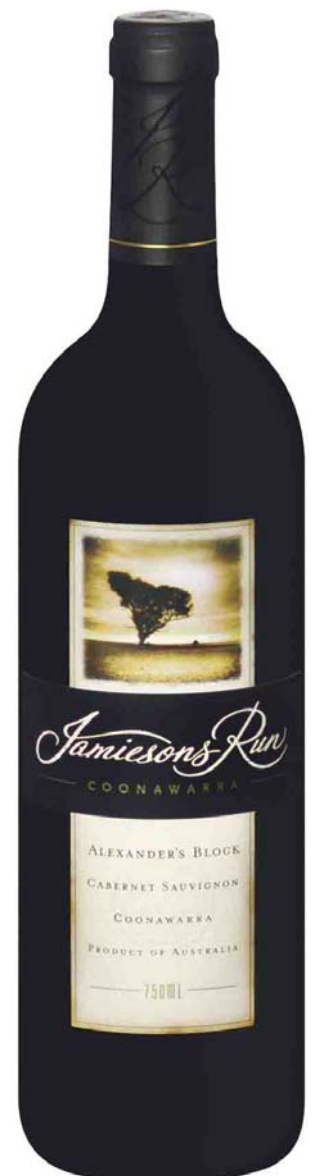
pH: 3.39

Acidity: 6.8 g/L

Alcohol: 14%

Residual Sugar: 1.7 g/L

Harvest Date: March-April 2001



DEPENDABLE CHARACTER