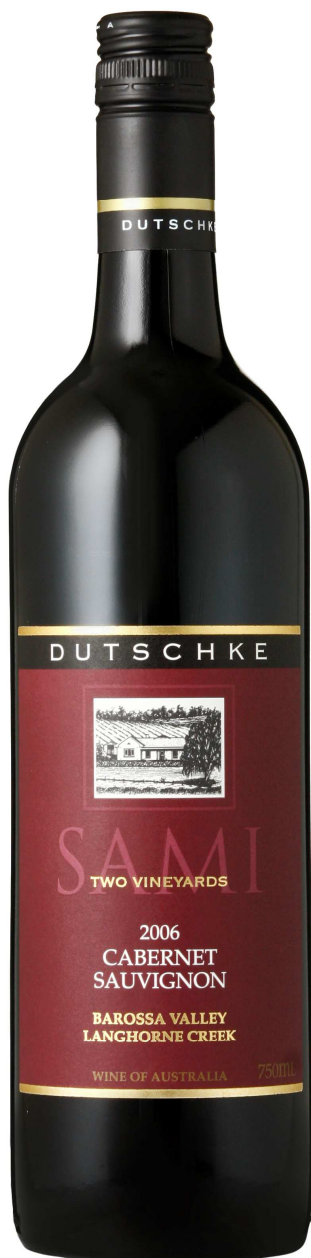




DUTSCHKE 2006 SAMI CABERNET SAVIGNON



At the age of 6 weeks Samantha (“Sami”) was introduced to winemaking when Brenda and I dipped her feet into a bucket of fermenting Cabernet Sauvignon to make footprints on a sheet of paper for her grandparents in the US. Now whenever we experience a special Cabernet Vintage we’ll release a small quantity of a single varietal “Sami Cab”.

2006 was a good solid vintage for us. Colours were wonderful and fruit aromas released during ferment perfumed the air. It was a terrific vintage overall and we found there to be some Cabernet Sauvignon with tremendous flavour, so as a result we decided that we would release our second Sami Cabernet. Thanks to uncle Ken Semmler and our good mates Joe and Colleen Borrett at Langhorne Creek we’ve put a 350 dozen blend together of something quite special.

The 2006 Sami Cabernet is another ripe full flavoured wine from us here on the hill. A mouth-filling and generously flavoured wine aged in mainly new and one year old French hogsheads for 20 months. We’ve taken care in having the oak characters compliment and marry into the wine’s sweet fruit rather than dominate it.

We trust you’ll enjoy it!

Winemaker	Wayne Dutschke
Vineyard:	Ken Semmler’s “St Jakobi Block “ Joe and Colleen Borrett’s Langhorne Creek Vineyard
Region:	Lyndoch, Barossa Valley and Langhorne Creek, South Australia
Harvest Date:	St Jakobi Block Cabernet 10 April 2006 Borrett’s Langhorne Creek Cabernet 16 March 2006
Alcohol:	14.8%
Oak Maturation	20 months in New and Older French Hogsheads
Cellaring:	3-5 years cellaring will result in a more complex wine

DUTSCHKE WINES

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