

Condo Wines



2010 Cabernet Sauvignon

Silky blackcurrant flavours with just a touch of herbaceousness and seamless oak. Warm days and cool nights – please pass the Cabernet.

All the red wines from 2010 vintage display ripe fruit freshness, but the Cabernet Sauvignon was a late blossom. Subtle maturation with American oak provided additional structure and complexity but it is the rich fruit flavour that prevails. With additional aging the wine has released beautiful blackcurrant and floral characters.

This Cabernet with lifted fruit flavours and soft tannins is great drinking now but will provide added complexity over the next 3 to 4 years. A wine that is ideal to accompany roast game and lamb.

Vintage Information

Vintage	2010
Region	Swan Reach, South Australia
Harvested	18 March 2010
Alc/Vol	13.1%
Total Acid	7.2g/l
pH	3.55
Residual Sugar	0.6 g/l



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Viticulture and Vinification

2010 commenced with good winter rains although there was a heat wave at the time of flowering. During harvest, red grapes in particular exhibited excellent evenness in ripening, which provided an almost perfect balance between flavour ripeness and fresh acid retention. A key factor in the quality was the ideal sugar levels, flavour ripeness and freshness.

Vinification included six days contact with skins to extract colour and structure without losing the silky blackcurrant flavours. We then matured the wine in both American and French oak for 15 months to provide additional structure and complexity while ensuring the wine remained fresh and vibrant.

The wine was then bottled July 2011.

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Condo Wines is a small family vineyard perched upon the ochre coloured cliffs overlooking the venerable Murray River at Swan Reach. The shared passion of the family is to produce wines that reflect a sense of fruit balance and elegance. Wines meant to be shared with food and friends.

For more information visit <http://www.condowines.com.au>