



*At Cape Barren Wines  
the warm summers in  
the vineyards are often  
accompanied by the arrival  
of the magnificent  
Cape Barren Geese.*



*Cape Barren  
Autumn 08*



# Cape Barren McLaren Vale

## *The NEW GOOSE*

The Cape Barren Goose is the namesake of Cape Barren Wines and hence bares an important presence on our new packaging. A lot of thought went into our new design to ensure that it captured the true essence of Cape Barren Wines, McLaren Vale, the quality of our wine and of course the goose! The renowned woodcut artist Christopher Wormell was commissioned to create the elegant Cape Barren Goose that appears on our labels. This 2008 summer our vineyards have once again been graced by the presence of these rare and magnificent birds.

## *Introducing our SILLY GOOSE!*

*The age old expression Silly Goose is much more a term of affection than derision. The Cape Barren Geese that visit our vineyard each summer, travel thousands of miles and manage to find their way to us every year. Now that's not a silly goose!*

### **SILLY GOOSE CRISP DRY WHITE 2007**

#### **Vintage 2007**

**Varietal** 72% Sauvignon Blanc 23% Semillon 5% Viognier

**Region** 72% Adelaide Hills 28% McLaren Vale

#### **Viticulture**

Using some of South Australia's renowned grape varieties, the Sauvignon Blanc is sourced from the Adelaide Hills whilst the Semillon and Viognier are sourced from the McLaren Vale to produce this classic white wine.

#### **Winemaking – Winemaker Brian Light**

Soft pressing with individual batching and cold settling of each variety. A cool, gentle onset to fermentation (10C) followed by a slightly warmer finish (15C). No oak maturation or malolactic fermentation to maintain vibrancy and freshness of fruit. Individual parcels were then blended and stabilised prior to bottling under Stelvin closures in July, 2007.

### *Tasting Notes*

Pale straw in colour with subtle green hues. Fresh, intense aromas of succulent gooseberry and lemony fruits accompanied by a hint of honeydew melon. Provides a satisfying weight of flavour on the palate with zesty citrus and complex exotic tropical nuances, the finish is long and persistent with a keen balance of vibrant acidity and lingering fruit sweetness.

### *Cellaring - Drink now!*

### *Food Match*

Pear, rocket and shaved Pecorino salad



## RESERVE RELEASE OLD VINE SHIRAZ

**Vintage 2005 | Varietal 100% Shiraz | Region 100% McLaren Vale**

*“The ‘Old Vine’ is the essence of what Cape Barren stands for. We tried to create the best wine we could from our precious old vines at Blewitt Springs”*

### **93 points out of 100, Robert Parker Jnr, The Wine Advocate, USA October 2007**

The 2005 Shiraz “Old Vine” is opaque purple with a superb bouquet of espresso, mocha, pencil lead, plum, and blueberry. This leads to a full-bodied, full-throttle, layered wine with great depth of flavor, with notes of star anise and blackberry liqueur making an appearance. The wine is beautifully integrated and has 5-7 years of aging potential. Drink this lengthy Shiraz through 2025.

### **2007 National Wine Show GOLD**

The Cape Barren Old Vine Shiraz 2005 was in exceptional company when it was awarded a Gold Medal in Class 37 - The Shiraz Trophy, at the recent 2007 National Wine Show. The judges commented; this was a great class with many superb wines. The flagship Shiraz not only proved what outstanding value it is but that it is a constant performer, this award follows its Gold Medal win in Adelaide along with many other reviews and accolades to its name.

### **Awarded GOLD at 2007 Royal Adelaide Wine Show**

The Cape Barren Old Vine Shiraz 2005 was awarded a gold medal at the recent 2007 Royal Adelaide Wine Show. The Royal Adelaide Wine Show is considered to be one of Australia’s most respected wine shows and this year attracted a total of 2,590 entries from over 370 wineries. Judging took place over four days with the expertise of five judging panels of winemakers and industry professionals from Australia and overseas. Cape Barren’s flagship Shiraz was one of only seven wines in Open Class 48 to be awarded Gold and received a score of 18.5 points out of 20. The class for Shiraz, 2005 vintage and younger, attracted over 150 entries. The influential judging panel for this class included wine writer Nick Stock, Vintage Cellars Fine Wine Buyer, Jeremy Stockman and international judge and US wine writer, Dr Jay Miller. The judge’s remarks were as follows; Very strong class of wines classic in style as you would expect. Top wines were characterful with great balance.

### **James Halliday Australian Wine Companion 2008 Edition**

2004 Old Vine Shiraz rated 94 Points. This rating classified the wine as ‘Outstanding. Wine of the highest quality, usually with a distinguished pedigree.’

Halliday’s tasting notes were as follows;

*Deep purple-red; blackberry, plum and bitter chocolate; good control of oak and extract; has balance to go with the abundant fruit flavour. Cork. 14.9% alc. Rating 94 Points To 2014.*

### **Stephen Tanzer – International Wine Cellar**

Well known for his rigorous and somewhat ruthless rating scheme Tanzer rated the 2005 Reserve Release Old Vine Shiraz at 91 Points

#### **Tasting Notes**

*Youthful saturated ruby. Explosively perfumed aromas of vibrant blackberry, boysenberry, vanilla, Asian spices and violet are deepened by espresso and licorice. Deep and fleshy, with vivid dark berry and kirsch flavors and floral pastille and mocha accents. Spicy oak carries through the long broad finish. The fruit here is more than up to the oak; I’d stash this away for at least five more years. 91 Points*

James Halliday  
Australian Wine Companion 2008 Edition  
2004 Old Vine Shiraz rated 94 Points

93 points out of 100, Robert Parker Jnr  
The Wine Advocate, USA October 2007

Gold Medal, 2007 Royal Canberra  
National Wine Show of Australia

Gold Medal, 2007  
Royal Adelaide Wine Show

91 points out of 100, Stephen Tanzer’s  
International Wine Cellar

Commended, 2007  
International Wine Challenge

Silver Medal, 2007 Cowra Wine Show



*Cellaring - 8 to 10 years*

*Food Match*

Ideally suited to flavoursome game dishes such as rack of venison with porcini and soft polenta.

## NATIVE GOOSE GRENACHE SHIRAZ MOURVÉDRE

**Vintage 2006**

**Varietal** 55% Grenache 34% Shiraz 11% Mourvèdre

**Region** McLaren Vale

**87 points out of 100 Steve Tanzer's International Wine Cellar**

*Bright red. Suave red berry aromas, with flesh floral accents adding a sexy touch. Juicy raspberry and bitter rhubarb flavors are framed by fresh acidity but turn a touch dry on the back. The rather taut, linear finish displays a tangy, peppery character to complement jammy red berries.*

### *Tasting Notes*

Deep crimson red in colour, the nose delivers intense plum and prune aromas with a hint of cassis and five-spice. A big, tightly structured style offering dense black fruit flavours complimented by anise and mocha accents. The palate carries a long length of persistence with a hint of savoury oak and a delicious fruit sweetness on the finish.

*Cellaring - 6 to 8 years*

### *Food Match*

Duck breast with parsnip puree and foie gras sauce



87 points out of 100  
Steve Tanzer's International Wine Cellar

Silver Medal, 2007 Cowra Wine Show

Silver Medal, 2007  
Boutique Winemakers Awards

## NATIVE GOOSE SHIRAZ

**Vintage 2006**

**Varietal** Shiraz

**Region** McLaren Vale

**Winemaking - Winemaker Brian Light**

The wine was run off skins and pressed at 2 degrees Baume and 1/3 was transferred to 10% new and old French oak to finish fermentation. The balance of the wine was transferred to one and two year old French and American oak and then later bottled with minimal filtration.

### *Tasting Notes*

Deep crimson red in colour with rich aromas of ripe fruit are accompanied by liquorice, fine dark chocolate and fertile earth. An initial flavour burst of intense berry fruits is backed by complex nuances of espresso and toasty oak. The finish provides a persistent length of flavour supported by subtle tannins.

*Cellaring - 6 to 8 years*

### *Food Match*

Best with Szechwan Pepper Crusted Kangaroo Fillet and Asian Vegetables



*Just  
Released!*

