



THE TALLY

Reserve Cabernet Sauvignon



Among his many pursuits, Doug Balnaves was a shearer of Merino sheep. A shearer in Australia, is paid by the number of sheep he shears. Counted every two hour period, the Tally is recorded in the Tally book. The higher the Tally, the greater the recognition among his peers for skill and hard work. As an expression of this tradition, the Balnaves family see the wine 'THE TALLY' as the ultimate achievement for their company.

Vintage 2006 was warm, dry and early. Fruit was taken from our Dead Morris vineyard (66%) and Walker vineyards (34%) with 64% receiving a long maceration on skins. Maturation was for 20 months in new fine-grained barrels from Seguin Moreau, Sylvain, Saury and St Martin cooperages, before light egg fining and bottling in March 2008 under Procork.

Deep rich red in colour, the nose shows fine charry vanillin oak with rich dark berry blackcurrant and blackberry fruit, with a perfumed violet note. The palate is rich and round with black liquorice fruit flavours and a finer tannin structure characteristic of the 2006 vintage. As with all releases of the Tally, it is the harmony and balance of this wine which are its outstanding features. Decant before drinking.

VINTAGE	2006
HARVESTED	26 th March-10 th April 2006
ALC/VOL	15.0 %
TOTAL ACID	8.08 g/L
pH	3.41
CELLARING	Optimum at 10-12 years after vintage