



# BAILEYS of GLENROWAN

**Richard Bailey, the founder of Baileys of Glenrowan, brought his family to Australia in the 1850's. The family moved to North Eastern Victoria in the 1860's and Varley Bailey, Richard's son, made the first Baileys wine in 1870. Since this time the region has become world renowned for its ultra premium red and fortified wines. Baileys of Glenrowan continues to be recognised today as a world-class producer of full flavoured red and luscious fortified wines.**

The 2003 Cabernet Sauvignon is a big full-bodied wine in the traditional Glenrowan style. The rich velvety red colour gives just a hint of the depth and structure of flavour that lies within. Aromas of blackcurrant, spice and dark chocolate develop into flavours on the complex palate that demonstrates refined tannins. This wine will reward the patient and age beautifully.

## **Viticulture**

The 2003 vintage was hot and dry producing intensely concentrated fruit with exceptional flavour and quality. The fruit was sourced from selected blocks in the rich Bundarra vineyards. The fruit from this vintage displayed rich, complex varietal characters and intense flavours. The vines were all carefully pruned and watered to ensure a moderate crop level. All the fruit was estate grown at Baileys in the deep granite soils of Glenrowan.

## **Vinification**

After crushing the fruit was fermented in stainless steel tanks using traditional cap management techniques. A two-week maceration period followed fermentation. After pressing the wine was aged in American (80%) and French (20%) oak barrels for 14 months.

## **Cellaring**

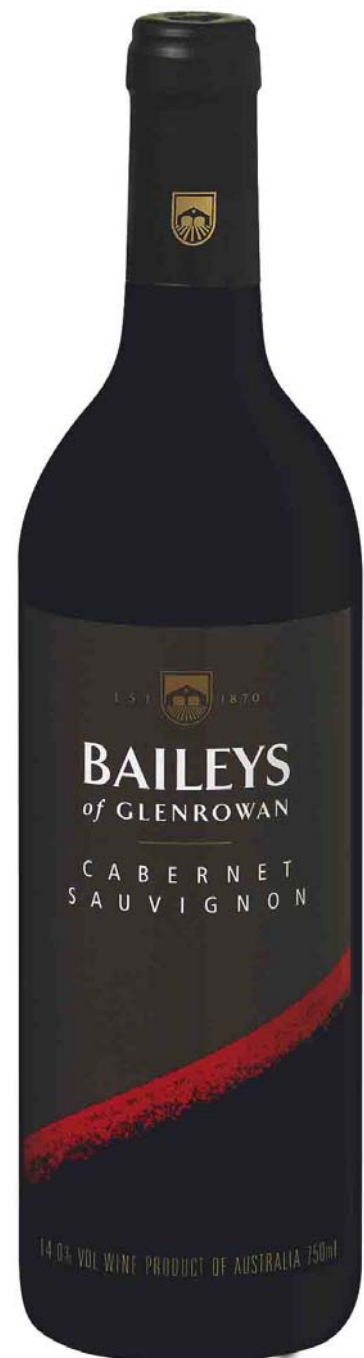
Up to 8 years.

## **Suggested food**

Porterhouse steak with grainy mustard, grilled mushrooms and crispy farmhouse-style chips.

## **Technical Analysis**

Harvest Date: March – April 2003, pH: 3.40 Acidity: 7.0 g/L,  
Alcohol: 13.5%, Residual Sugar: 2.5, Bottling Date: June 2004



*Real Australian heritage in a bottle...*

