

2004 Di Fabio Estate
'The Old House'
CABERNET FRANC



Winemaker:	Goe DiFabio
Viticulturalist:	Tony DiFabio
Region:	McLaren Vale, South Australia
Variety:	Cabernet Franc – 100%
Blend:	Single Vineyard – 'The Old House'
Alcohol:	pH: 3.25, T/Acid: 6.6g/l, Alc: 14.0% ^{v/v}
Colour:	Deep and dark reds with a slight crimson edge.
Aroma:	Intensely spicy varietal fruit coupled with stylishly complex smoky oak.
Palate:	A powerful fruit driven style, showing great concentration and persistence of aromas and flavours. The careful integration of varietal fruit and quality oak has produced a palate displaying excellent richness, length and complexity, along with a delicate fine-grained, layered profile. This wine will continue to develop with further cellaring.
Oak:	33 months maturation in new American small oak casks.

History: The DiFabio family has a long history of grape growing and winemaking dating back to the family's Italian origin. Giovanni and Maria DiFabio purchased their first house and 40 acre vineyard in the mid 1960's. This became the family home for many years, hence today the property is known as '**The Old House**'. Our family now owns approximately 140 acres all situated in the McLaren Flat and Blewitt Springs area of the famous McLaren Vale region.

Topography: '**The Old House**' vineyard consists of deep sandy, well-drained soils and low yielding old vines. This together with a moderate climate and traditional vineyard management consistently produces fruit of high quality varietal character with great depth of colour and flavour. The fruit driven characteristics of Cabernet Franc produces a wine that is softer in style yet full of flavour and elegant in structure.