

ESTD  
**HARDYS**  
1853

HARDYS OOMOO

COONAWARRA

CABERNET SAUVIGNON

2006

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#### Winemaker's Notes

Hardys Oomoo was one of the first wines produced by Thomas Hardy at his original Bankside winery. Throughout the late 1800s and early 1900s it was Hardy's most recognisable label. To celebrate and mark Hardys 150th Anniversary in 2003, Oomoo was revived as a classic McLaren Vale Shiraz.

Today, Oomoo showcases the premium regions of South Australia. Every wine is a true reflection of the variety and the region.

The 2006 Hardys Oomoo Coonawarra Cabernet was sourced from premium vineyards within the Coonawarra and was harvested during a warm and relatively dry growing season which allowed early development of intense fruit flavours.

Harvested during the early morning, the Cabernet Sauvignon fruit is destemmed and crushed immediately ensuring extraction of good, supple tannins.

The resulting wines also have good supple tannins, great colour intensity, aromatics and spice.

#### Tasting Notes

##### Wine Style

Sweet 1 2 3 4 **5** Dry

Light 1 2 3 **4** 5 Full bodied

##### Colour

Deep red to purple hues

##### Bouquet

Rich nose of blackcurrant and sweet aromatic mocha oak with lifted aromas of sage and mint.

##### Palate

Intense blackcurrant and red fruit characters integrate well with subtle French oak. Firm and even tannins support the fruit giving the wine great length.

##### Food

Slow cooked duck, rabbit and herb pie

Terra Rossa beef

Rosemary and salt marinated lamb cutlets

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#### Bottling Date

2008

#### Winemaker

Paul Lapsley

#### Fermentation

100% stainless steel

#### Soil Type

Terra Rossa and transitional  
Coonawarra soils

#### Alcohol

13.5%

#### Region (%)

Coonawarra 100%

#### Cellaring

5 to 7 yrs

#### Climate

Cool

#### Acidity

6.2 g/L

#### Grape Variety

Cabernet Sauvignon

#### Oak Maturation

18 months in French  
oak barrique and tank

#### Age of Vines

12 – 18 years

#### pH

3.48

#### Harvesting

Machine

