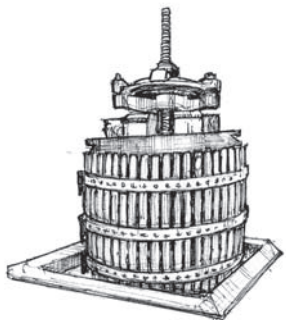


CHAMPSAUR

Since 1886



2006

Mudgee
Homedale

Cabernet

750ml

HAND PICKED
HAND PRUNED VINES
GROWN AND VINTAGED IN MUDGEE

2006 *Cabernet*

In 1886 Australian winemaking pioneer, Joseph Bernard Reymond, planted vines and built his winery at Wandary Lane on the banks of the Lachlan River near Forbes in central western New South Wales. He named his enterprise Champsaur and produced fine wines, winning a gold medal in the Paris Exhibition of 1890.

Today that family tradition of winegrowing is carried on by the fourth generation, a great grandson of J. B. Reymond growing Champsaur wines on the deep red basalt and quartz gravel soils of the northern end of the Mudgee valley at Homedale, Eurunderee. Here the soils, aspect and an elevation of 500 metres combine to enable red wines of quality to be grown.

The press depicted on our label was installed at Champsaur in 1886 and is still going strong.

A fabulous spring followed by a long dry harvest brought out the best in our grapes; the hot days and (thankfully) cool nights building up Mudgee's characteristic tannin structure. Hand picked and sorted before being fermented in traditional open vats the wine was given an extended post ferment skin contact for complexity.

Rich, ripe blackcurrant and eucalypt on the nose with underlying earthy complexity. The palate is traditionally and solidly structured with well integrated oak. Definitely a wine for steak or roast beef.

Bill Washington - Winegrower

Champsaur is the registered trademark of Champsaur Pty Limited
ACN 051 987 538

'Homedale', Eurunderee via Mudgee.

Please visit us at www.champsaur.com.au

14.5% ALC/VOL

Produced and bottled by Champsaur Pty Ltd
Homedale, Mudgee 2850

Preservative (220) Added
Approx. 8.6 Standard Drinks

WINE OF AUSTRALIA