

The Aurum Release is a combination of texture, varity and elegance.

This outstanding 2009 Aurum Release continues the same high standards created with the first 2008 vintage. The selection of high quality fruit and oak, combined with delicate winemaking elements, has resulted in a beautifully textured wine with generous rich fruit complexity. The Aurum Release is an exceptional wine, rare in quantity and superbly elegant in texture.

## Colour

Deep maroon with a garnet hue

## Bouquet

A perfumed bouquet of freshly cut mint, caraway seed and black cherries mix with enticing white pepper, new leather and exotic spices.

## Palate

This is an opulent, full-bodied wine. The palate is both fruit driven and gamey with mouth-filling blackcurrants, plums and dark chocolate. The subtle use of French oak builds complexity and structure whilst integrating with superb fruit intensity. Smooth elegant tannins seamlessly lead to a lingering savour finish.

## Serving and Cellaring

Rich and vibrant in its youth it will continue to develop in complexity for 10 years. Store wine lying down at a constant temperature of 15-18 Degree Celsius. Decanting is recommended to open up the flavours and enhance the complexity of the wine.

