



Production:

380 kg Picked April 12th 2009

House on the Hill '225' Block @ 1.1 tonne to the acre. Crafted in isolation and filled to a brand new American oak Barrique (225 Liters). Matured in wood for 4 years before bottling. Released at 10 years of age it's a powerful example of what Barossa Cabernet given full throat can really do.

Total production 192 Bottles.

Colour:

Bright, yet deep berry red. Hints of brick on the meniscus reflecting its bottle age.

Nose:

Intense Cabernet Varietals with lifted blackberry over chocolate. New American oak vanilla complexity fills out the deep red black fruit Power and Complexity underlines the aromas.

Palate:

Incredibly tight and youthful Purple berry fruit up front. Middle palate is assaulted with a riot of wild berry and punchy but balanced American oak. Incredible length and density filled with smoky yeast complexity finishes with an 'everlasting' powerful Cabernet fruit sweetness.



- 2009 '225' Cabernet Sauvignon - Single Vineyard - Single Ferment - Single Barrel - Production 192 Bottles -

Every year I have hand picked and separately processed around 330kg of grapes from the 4 solitary rows of old vine Cabernet Sauvignon that were planted in 1972 on the house block. This tiny batch is hand processed in 'lil silver', basket pressed and barely yields a single 225 litre barrel of wine. It was aged for 5 years in a single new hand select American Oak Barrique, bottled under screwcap then hidden in the back of the cellar. I've made this wine only available to the faithful and those in the 'know'. I sneak it out after 10 years aging so SHHHH! CHEERS AND GOOD DRINKING, Dave. **750ml**

Produced By david Franz www.david-franz.com 94 Stelzer Road Stone Well, SA, 5352 Australia **9.5 Standard Drinks**
HAND MADE WINE OF THE WESTERN BAROSSA, PRODUCT OF AUSTRALIA - ALCOHOL BY VOLUME 15.8% - CONTAINS MINIMAL SULPHUR

It's no Secret that for me the absolute pinnacle of deliciousness is Barossa Cabernet Sauvignon. Cabernet from the Barossa is unique and distinctive and for me one of the best expressions of this variety. The reason I like the Barossa for Cabernet Sauvignon so much is that the flavour spectrum encompasses all the usual varietal characteristics but then keeps on going to include black currants, spice and mocha chocolate. Few things can match the poise of full flight Barossa Cabernet... Especially when (like in the 2009 vintage) it is oh so right!

The 225 is my ultimate expression of this variety. Through Fate, providence or whatever you want to call it, when Dad originally purchased the House on the Hill Block Nicki the Children and I live on, 4 small rows of Cabernet, (planted around the same time I made my appearance in the world) were sitting there just waiting to be discovered. In 1998 we picked 300 odd kilos of black gems off these rows for the first time and the Cabernet that was created still leaves me breathless twenty odd years later. I knew back then that what I had a chance to create was something extraordinary. In 2001 I made the very first official 225 Cabernet. The formula is simple. These 4 rows have the ability to effortlessly attain a level of ripeness that still blows my mind yet retain an integrity that is enviable anywhere. The 300 odd kilos are carefully hand picked and destemmed into 'little silver' the 450 litre stainless fermenter which started it's life as a part of a still but now seems purpose built as a vehicle to take the 225 through it's ferment. After an 25 to 36 day ferment and maceration, the 225 is basket pressed to a new American Oak barrique that has been seasoned for at least 4 years. The 225 spends the next 4 years in this new oak taking on an intensity of oak character and tannin that only barely matched the richness and intensity of the fruit itself. The 225 is then bottled (unfiltered) and tucked down the back of the cellar for six more years before emerging for release as an incredibly youthful 10 year old powerhouse. Only 192 bottles (16 dozen bottles) of this wine ever make it to release (by the time evaporation and quality control sampling take their toll) so each bottle is individually hand numbered and addressed to the new custodian by me when it leaves david Franz. The 225 is one of the most exclusive wines in both quality and quantity made in the market today. The label reflects what I feel about the 225, and that is: "It's all about the WINE!"

