

# BRANGAYNE OF ORANGE

## TRISTAN 2001

(Cabernet Sauvignon, Shiraz & Merlot)

### Winemaker's Comments

Colour	Deep crimson with purple hues.
Nose	Complex intense berry fruit, complemented by underlying integrated oak with nuances of cedar and cigar box.
Palate	The palate is full in flavour and complex yet refined, displaying fine mid palate structure and a long soft tannin finish.
Cellaring	This wine will develop further complexities with age. Recommend cellaring for up to 9-10 years.

### Vinification

The individual parcels of grapes were harvested at their respective ideal ripeness and flavour profiles, crushed and fermented separately on skins under temperature controlled conditions up to 26°c then pressed.

Fermentation was completed in stainless after which the individual wines were racked then matured in selected new 1 and 2 year and Allier, Vosges and American oak barrels the wines were racked from oak, blended and returned.

- Simon Gilbert, Winemaker

### Trophies & Medals for Brangayne 2001 Tristan

**“Best Red of Show” trophy** at NSW Small Winemakers Wine Show – 2003

**“Best dry red table wine” trophy** at NSW Small Winemakers Wine Show – 2003

**“Best wine of the Best overall class” trophy** at Orange Wine Show - 2003

**Gold Medal** at NSW Small Winemakers Wine Show –2003

**Gold Medal** at Orange Wine Show – 2003

**Silver Medal** at Orange Wine Show - 2004

**Silver Medal** at Murrumbateman Wine Show - 2003

**Bronze Medal** at Royal Hobart Wine Show – 2003

**Bronze Medal** at Australian Small Winemakers Show – 2004

**Bronze Medal** at The NSW Small Winemakers Wine Show – 2004

**Bronze Medal** at Boutique Wines of Australia Wine Awards - 2003

**Bronze Medal** at National Cool Climate Wine Show Bathurst - 2003

**Bronze Medal** at Cowra Wine Show 2003

**Rated “★★★★”** by Winestate Magazine Cab Sauv & Cab Sauv Blend Tasting – Sept/Oct 2005

**Rating 91, ★★★★★☆** by James Halliday Wine Companion 2005