



WINE INNOVATION 2009 - TASTING REPORT

Flight – 015FR

PRODUCT: FR07 (Element of Civrac, 2007, Chateau Civrac)

PANEL NOTE:

Appearance: Bright, ruby garnet colour with some hints of purple.

Nose: Smokey, clean, suggestions of toasty new oak. Well integrated, yet restrained red fruit character with a nice balance on acidity. Good typicity with some chalky mineral character.

Palate: Nice mouth feel, good balance on the mid-palate. Solidly made and attractive fruit character, if a little closed right now. Good length and depth with a pleasant sweet red fruit finish – Merlot? Velvety with good balance of tannin and acidity – not too pronounced fruit, quite restrained. Well made.

Judges' score out of 20: 16.5, 15.5, 16, 15.5, 16

Average score out of 20: 15.9

Approved by:

A handwritten signature in black ink, appearing to read "Lynne Sherriff".

Lynne Sherriff MW

Chair of Judges

NOTE: This tasting note is a correct record of the Wine Innovation judging panel's comments and appraisal of the wines submitted, as recorded during the judging sessions for the 2009 Awards. The judges' comments are anonymous and details of panel members will not be revealed.