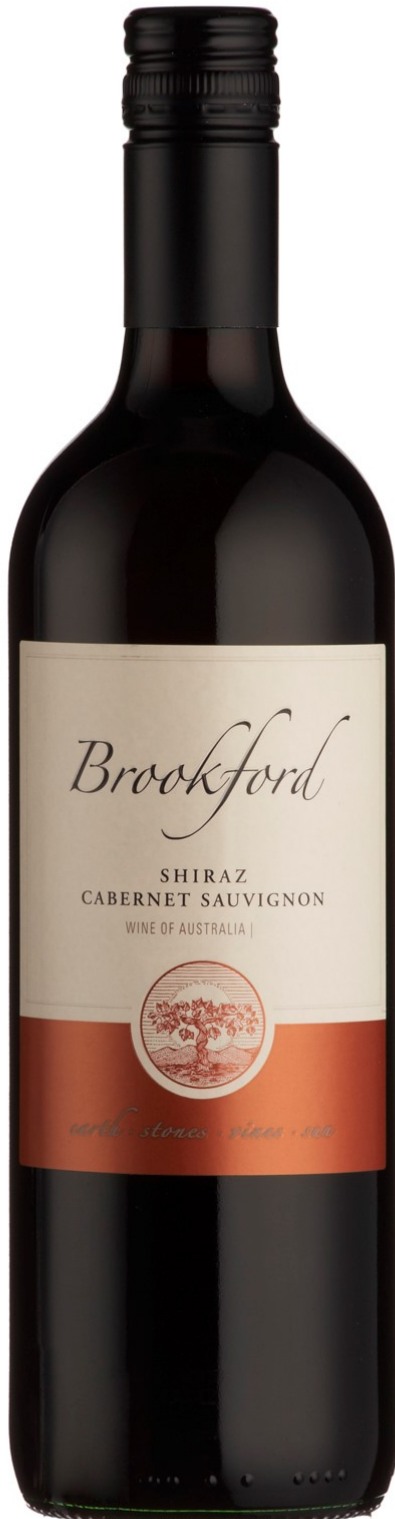


Shiraz Cabernet 2020



Viticulture:

Grapes are specially selected from small parcels of vines from South Eastern Australia. Summer started with cool mornings and nights, with slow ripening producing excellent fruit with no diseases. The Shiraz is grown on loam soils. The vines are trained to a double cordon with a single foliage wire. The Cabernet Sauvignon is planted on clay loam soil with a thin top layer of limestone gravel. The vines are carefully cultivated to our specifications, with low yields producing intensely-flavoured grapes of outstanding quality

Vinification:

Both the Shiraz and Cabernet grapes were harvested at over 13.0Be, as flavours became balanced. The must was fermented at temperatures, between 25 and 28 degrees in order to help extract flavour and colour components from the grape skins. The skins were then gently pressed with only the free run fraction being kept ensuring that soft tannins would be present in the final wine.

Technical Details:

Alc/Vol: 13.0% TA: 6.2 g/L
RS: 2.7 g/L

Tasting Note:

Deep plum with purple hues. Intense black cherries supported by hints of vanilla, chocolate and earthy aromas. Sweet cherry fruit flavours with silky cocoa, chocolate tannins. Balanced acid gives this wine great length

Recommendation:

An ideal accompaniment to roast lamb, pasta and beef