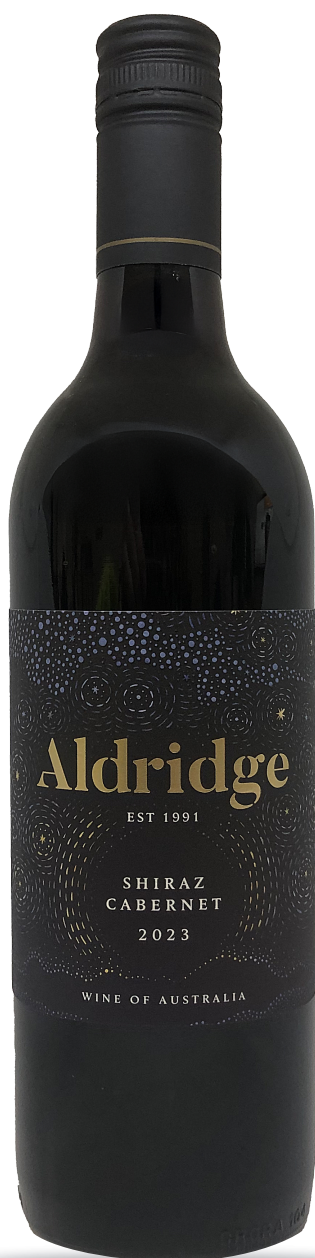


Aldridge

EST 1991

2023

SHIRAZ CABERNET



Winemaking A mild start to summer that lead to sun drenched days, producing optimum fruit flavours and physiological ripeness. The parcels were harvested during the months of February and March and delivered to the winery for processing. Both parcels were destemmed, crushed and fermented in sweeping arm vats with regular pump overs, to maximise colour extraction and preserve fruit flavour. Once dry, the ferments were pressed, racked and seeded for malolactic fermentation, ahead maturation on premium French oak. Prior to bottling the parcels were blended stabilised and filtered before release.

Tasting note Aldridge Shiraz Cabernet displays lifted aromas of poached berries, anise and milk chocolate. The palate is laden with generous flavours of blood plum, blackberry, chocolate and all spice, leading to subtle oak nuances and soft lingering tannins.

Region South Eastern Australia

Wine Analysis Alcohol: 13.9%, pH: 3.59, Acid: 6.9gm/L, RS: 6gm/L

Style Dry, medium bodied and generously flavoured.

Food Match Pairs beautifully with grilled tomahawk steak with hand cut fries, wood fired pizza or a delight on its own.

Cellaring This wine has been made to drink now but will cellar for up to 5 years.