

2011 CLASSIC DRY RED



A classic Australian blend of Shiraz and Cabernet Sauvignon. Each variety is fermented separately and then matured in oak. It is bright, lightly perfumed and succulent.

TASTING NOTES

APPEARANCE Deep red with a purple hue.

NOSE Fragrant high note fruit perfumes of fresh dark cherry, raspberry and blackcurrant, combine with enticing notes of vanillan oak, rose petals and a hint of aniseed spice.

PALATE Soft and succulent with rich fruit flavours. The fresh acidity and warm powdery tannins lead to a clean, fruit laden finish, with vibrant fresh raspberry flavours lingering.

WINEMAKER COMMENTS

The individual batches were crushed separately into stainless steel fermentation vessels. The Shiraz parcels were pressed off skins early to maintain a soft, succulent mouth feel. The Cabernet parcels underwent a suitable duration of maceration to extract a fine backbone of structural tannins and blackcurrant laden fruit. The resulting wine was matured in barriques for 12 months, with the incorporation of traditional oxidative handling, to soften and round the tannin profile and add further aroma and flavour complexity.

VINTAGE DESCRIPTION

An exceptionally dry Spring resulted in small balanced canopies and early development stages. A very warm Summer with timely rainfall around veraison was followed with rapid ripening to an early vintage. Whites were harvested in a very short time frame though retained good acidity. Reds were early but slowed a little with milder conditions in March, resulting in excellent quality.

VARIETIES 85% Shiraz, 14% Cabernet Sauvignon, 1% Malbec

HARVESTED Mar-11

OAK 100% oak, 12 months (1-4 years)

TA 6.7g/L **PH** 3.46

RESIDUAL SUGAR 1.6g/L

ALCOHOL 14.5

BOTTLED Sep-12

CELLARING Best enjoyed in its youth