

# 2013 CLASSIC DRY RED

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A classic Australian blend of Shiraz and Cabernet Sauvignon. Each variety is fermented separately and then matured in barriques, providing balance, complexity and softness. It is bright, lightly perfumed and succulent. Shiraz from Margaret River offers fruit sweetness and power, while Cabernet Sauvignon's firm and defined tannins provide structure and length.

## TASTING NOTES

**APPEARANCE** Bright dark Maroon.

**NOSE** A fragrant inviting aroma with raspberry, jam tart, a hint of liquorice and some lovely earthy tones of mushroom skin along with some toasty vanilla from oak influence.

**PALATE** A very soft, fine silky palate entrance. A creamy luscious balance with plum skin and raspberry cream lolly flavours that finishes fresh and dry.

## 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 so as 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

Moderate spring temperatures accompanied by low solar radiation and cool soil conditions contributed to slower vine growth and increased disease pressure. Thankfully, a consistently warm and dry summer ensured clean canopies and another early start to the white harvest. Rapidly cooling weather in March allowed extended ripening time for the reds and more traditional harvest timing through late March into April.

**VARIETIES** 83% Shiraz, 17% Cabernet Sauvignon

**HARVESTED** March 2013

**OAK** 100% French oak, 12 months (1-4yr old)

**TA** 6.4g/L **PH** 3.45

**RESIDUAL SUGAR** 0.49g/L

**ALCOHOL** 14.5

**BOTTLED** November 2014

**CELLARING** Drinks beautifully now, made to enjoy in its youth