



A classic Australian blend of Shiraz and Cabernet Sauvignon. The two varieties are fermented separately and then matured in French and American 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 • Deep red/maroon with a purple hue.

Nose • Beautiful blackberry and raspberry fruit leap from the glass while spicy pepper and cool peppermint nuances waft through the background above deeper layers of spice, sweet vanillan oak, violets and pink orchids.

Palate • Full, round and juicy with tannins that are soft and silky upfront and a mid palate bursting with blackberry and raspberry fruits, pepper and cedar. A bright and enticing structure runs the length of the palate and leads the wine through a long, savoury finish.

WINEMAKER COMMENTS

The fruit was harvested and crushed to stainless steel fermentation vessels, allowing for careful cap management and aeration, a process vital to harnessing the true potential of Margaret River reds. Fermentation, maceration and aeration were combined in such a way as to ensure the gentlest extraction of colour and tannins, and a true expression of each parcel's fruit. A small amount of Viognier was fermented with a parcel of Shiraz while on skins to increase perfume and provide succulence to the palate.

VINTAGE DESCRIPTION

A variable Spring and hotter than usual Summer was fortunately followed by cooling conditions in early Autumn. Beautiful sunny days, but cool nights allowed for ideal, even physiological ripening.

REGION Margaret River

VARIETIES 84% Shiraz
12% Cabernet Sauvignon,
2% Viognier, 3% Other

HARVESTED March - April 2008

OAK Old French & American oak,
14 Months

TA 7.1 g/L PH 3.43

RESIDUAL SUGAR 0.47 g/L

ALCOHOL 14.5%

BOTTLED December 2009

CELLARING Drinks beautifully
now, best enjoyed in its youth.