

# 2009 JSM

## Shiraz - Cabernet Sauvignon - Cabernet Franc



### Appearance

Deep Cherry red.

### Bouquet

The nose reveals an enticing array of musk, red cherry, plums, vanilla bean and roasted nuts with a herbaceous lift. Integrated cinnamon and nutmeg aromas derived from barrels used in fermentation adds to the wine's complexity.

### Palate

A fruit driven mid palate is laden with red cherry, plums and mulberries, complemented by hints of vanilla and toasty oak. The wine has a long, textural finish due to the Cabernets firm and youthful grape tannin framed with balanced and elegant oak tannin. A great drinking wine of complexity and substance.

### Winemaking

The blend in this wine is approximately 77% Shiraz, 19% Cabernet Sauvignon and 4% Cabernet Franc. Shiraz components for the blend were selected for fruit richness and elegance. Cabernet Sauvignon for ripe round tannins and length and the Cabernet Franc batches were selected for aromatic lift and fruit weight.

All varieties were matured in 1 to 4 year old French and American barrels for 18 months prior to blending.

### Alcohol

14.5% by volume

### Winemaker

Scott Zrna

### Viticulture

Nick Wiltshire

### Ageing Potential

This wine is styled to be enjoyed with food in restaurants or at home. Subsequent cellaring for 2 to 5 years will give a softer more complex wine.

### Awards

- Gold Medal, International Wine & Spirit Competition 2011
- Gold Medal, AWC Vienna International Wine Challenge 2011
- Gold Medal, Japan Wine Challenge 2011
- Gold Medal, International Wine Challenge Catavinum 2011
- Silver Medal, Great Australian Red 2011
- Silver Medal, International Wine Challenge UK 2011
- Silver Medal, New Zealand International Wine Show 2011
- Bronze Medal, Sydney Royal Wine Show 2012
- Bronze Medal, Hong Kong International Wine and Spirit Competition 2011
- Bronze Medal, Royal Queensland Wine Show 2011
- Bronze Medal, Royal Adelaide Wine Show 2011
- Bronze Medal, McLaren Vale Wine Show 2011
- Bronze Medal, Royal Queensland Wine Show 2010

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