



Tasting Notes

2008 JSM Shiraz –

Cabernet Sauvignon – Cabernet Franc

Appearance

Bright Cherry red.

Bouquet

The nose reveals an enticing array of strawberry and cream, vanilla bean and roasted nuts with a herbaceous lift. Integrated mixed brown spice derived from barrel fermentation adds to its complexity.

Palate

A fruit driven mid palate is laden with red cherry, plums and raspberries. The wine has a long, crisp and refreshing finish due to the Cabernets firm and youthful grape tannin framed with elegant and spicy oak. A great drinking wine of complexity and substance.

Winemaking

The blend in this wine is approximately 73% Shiraz, 19% Cabernet Sauvignon and 8% 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 matured in 1 to 3 year old French and American barrels for 16 months prior to blending.

Alcohol

14.5% by vol.

Ageing Potential

This wine is styled to be food friendly and we suggest it should be enjoyed with food in restaurants or at home. Subsequent cellaring for 2 to 5 years gives a softer more complex wine.