



## **Tasting Notes**

**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 aroma's derived from barrels used in fermentation adds to the wines 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 vol.**

**Winemaker**

**Scott Zrna**

**Viticulturalist**

**Nick Wiltshire**

**Ageing potential**

**This wine is styled to be food friendly and we suggest it is ideal for enjoying with food in restaurants or at home. Subsequent cellaring for 2 to 5 years will give a softer more complex wine.**