

2008 Shiraz - Grenache - Mourvedre



Appearance

Bright cherry red.

Bouquet

Perfumed aromas of cinnamon, nutmeg, raspberries and red cherries with a hint of chocolate.

Palate

Shiraz and Grenache in balanced proportions deliver perfumed lift and juicy red berry fruits with the Mourvedre contributing the wines richness, length and structure.

The front and mid palate is filled with a luscious mix of plums, cherries and raspberries, complimented by mixed brown spices and subtle oak, finishing with elegant and textural grape tannins. A classic style.

Winemaking

Old vine Shiraz batches matured in 2, 3 and 4 -year-old French and American oak were selected for their spice, character and sweet tannin profiles.

The Grenache and Mourvedre was matured in large new and 1 and 2-year-old French and American oak puncheons. The composition of the wine is Shiraz 50%, Grenache 38% and Mourvedre 12%.

Alcohol

14 .5% by vol.

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna

Ageing potential

While crafted for immediate appeal, this wine will benefit from up to 2 years cellaring in controlled conditions.

Awards

Silver Medal, Royal Queensland Wine Show 2009
Bronze Medal, McLaren Vale Wine Show 2010
Bronze Medal, Royal Queensland Wine Show 2010
Bronze Medal, Royal Hobart Wine Show 2009
Top 40 Best buys, Winestate Magazine Special Edition 2009

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