



Tasting Notes

2010 Shiraz – Grenache – Mourvedre

Appearance
Bright cherry red.

Bouquet
Perfumed aromas of blueberries, nutmeg, musk and red cherries with a hint of cigar box.

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, black cherries, rhubarb and dark chocolate, complimented by mixed brown spices and subtle oak, finishing with elegant and textural grape tannins. A classic style.

Winemaking

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 48%, Grenache 36% and Mourvedre 16%.

Alc. /Vol

14.8 Alc. % by vol.

Ageing potential

While crafted for immediate appeal, this wine will benefit from a further 3 years cellaring in controlled conditions.

Viticulture

Nick Wiltshire

Winemakers

Scott Zrna