



Tasting Notes

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%.

Alc. /Vol

14.8 Alc. % by vol.

Ageing potential

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

Viticulture

Nick Wiltshire

Winemakers

Chris Dix & Scott Zrna