



# CUSTODIANS

Shiraz Cabernet Sauvignon Cabernet Franc

## **APPEARANCE**

Deep purple with red hues.

## **BOUQUET**

The nose reveals an enticing array of blackcurrant, plum, smoky toast, anise and black cherry with hints of charcuterie and a fresh leafy lift. Interwoven black cardamom and nigella aromas derived from barrels used in fermentation add to the wines aromatic complexity.

## PALATE

A rich, full flavoured front and mid palate is laden with blackberry, red cherry, plums and blackcurrant layered with hints of strawberry and vanilla cream, all interlaced with rich toasty oak and dark chocolate. The wines luscious fruit is framed by long textural Cabernet tannins integrated with balanced and elegant oak tannins. A great drinking wine of complexity and substance.

### BLEND

Shiraz 81% Cabernet Sauvignon 13% Cabernet Franc 6%

# ALCOHOL

14.5%

## VINTAGE

2016

## AGEING POTENTIAL

This wine is styled to be food friendly and we suggest it is ideal for enjoying with food. Subsequent cellaring for 2 to 8 years will give a softer more complex wine, and for those who love very aged wines the firm tannins should see easily achieve 12 or more years.

## WINEMAKING

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 19 months prior to blending.

# WINEMAKERS

Scott Zrna + Ben Tanzer