

FROM THE SOILS OF McLAREN VALE™



CUSTODIANS

JSM

Shiraz Cabernet Sauvignon Cabernet Franc

APPEARANCE

Deep red to purple.

BOUQUET

A brooding nose of blueberry, cassis, and blackberry layered on black forest cake, chocolate, coffee and traces of nutmeg and mint.

PALATE

Generous and fruitful with redcurrant, blueberry, cassis and cherry delivering brightness up front with milk chocolate, vanilla and brown spice providing a creamy mid-palate complemented by a fresh line of acidity and an elegant tannin profile that drives the wine from start to finish.

ALCOHOL

14.5%

AGEING POTENTIAL

This wine is styled with food in mind and can be enjoyed from release. Subsequent cellaring for 2 to 8 years will give a softer, more complex wine. For those who love very aged wines, the firm tannins will help it achieve 12 or more years, with careful cellaring.

VINTAGE

2019

WINEMAKING

2019 had a warm, dry ripening season with little to no incidence of disease. The weather conditions influenced bunch and berry size which were both smaller than average.

Subsequently, the wines produced exhibit intense fruit flavours and generous tannin profiles.

Harvest of the fruit for this wine began on the 20th of February with a parcel of Shiraz and was completed on the 19th of March with the delivery of the last of the Cabernet Sauvignon.

Shiraz components for the blend were selected for the fruit richness and elegance, Cabernet Sauvignon for ripe, round tannins and length, whilst the Cabernet Franc was 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.

WINEMAKERS

Ben Tanzer + Steven Soper