



Organic

2010 SHIRAZ CABERNET

REGION:

South Australia

VITICULTURE & WINEMAKING:

The grapes for this wine were sourced from Angove's own Organically certified Nanya vineyards and premium growers in the Riverland region. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

Harvest in 2010 was almost perfect; after a long wait some water returned to the Murray Darling system, the life blood of Australia's inland regions, and growers were able to irrigate sensibly. The weather was consistent with sunny days and cool nights, except for a short heat spell in early November which stressed vines whilst flowers were setting. A subsequent smaller than normal yield resulted, which in turn meant more intense flavour. Harvest began early as the flavours and tannins ripened quickly, producing grapes deep in colour and rich in texture. Drink in memory of the long warm nights of a balmy Australian summer.

The grapes for this wine were picked at night to make sure that they were as cool as possible. Crushed to modern rotary fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins 7 days later and allowed to go through the second malolactic fermentation. Stored in small oak barrels until assemblage the wine has then had minimal handling prior to filtration for bottling at our certified Organic winery.

WINEMAKERS' NOTES:

Deep red with purple hues this is a vibrant and spicy wine. The dark fruit aromas of raspberry and red cherries blend perfectly with the spicy pepper and soft oak flavours on the palate, with a long yet soft, earthy finish.

This is a versatile wine which is fantastic on its own or as an accompaniment to various red meat dishes, pizza, pasta or barbeques.

TECHNICAL:

Varieties:	Shiraz/Cabernet Sauvignon
Alcohol:	13.5% alc/vol
Total Acidity:	6.4 gms/l
Residual Sugar:	1.2 gms/l

