

Estate Range

Shiraz Cabernet 2008



REGION

South Eastern Australia

TASTING NOTES

Ruby red in colour with a purple hues, this blend of Shiraz and Cabernet Sauvignon grapes shows generous aromas of spice, dark plum and ripe red fruits. The palate is rich with berry fruit and hints of licorice, finishing with subtle vanillin oak.

FOOD RECOMMENDATION

Enjoy with strongly flavoured meat dishes or hard cheeses.

VINTAGE REPORT

The fruit quality obtained this vintage has been very good despite challenging weather conditions. Above average rainfall in late January and early February was followed by a warm March ensuring the fast ripening, which meant we were able to obtain full ripeness in the reds. Overall, the grape flavour profiles developed faster than that of the baumè levels allowing the winemakers to craft wines with fresher varietal characteristics and lower alcohols.

VINIFICATION

The fruit was machine harvested in mid March to ensure the fruit retained its integrity and structure. Grapes were destemmed and crushed into fermenters then immediately inoculated with a yeast strain designed to enhance colour and varietal character. Fermentation progressed for approximately 6 days at 25 °C. Shortly before ferment finished, draining and pressing occurred. Primary fermentation concluded in stainless steel with induced malolactic fermentation following. The wine was stabilized at 4 °C then racked and coarsely filtered, then aged on French Oak for 3 months. The parcels of shiraz and cabernet sauvignon were then blended to create this soft, easy to drink wine before being filtered again and prepared for bottling.

CELLARING

Enjoy now

WINEMAKERS

Rod Hooper, Danny Toaldo

Sean Hampel

TECHNICAL SPECIFICATIONS

Alc 13.5%, pH 3.48

Total Acid 6.06, Residual Sugar 5.9

AWARDS

Not yet shown

Beelgara