



## **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**

**Scott Zrna**

## **Awards**

**Silver Medal, Royal Queensland Wine Show 2009**

**Bronze Medal, Royal Hobart Wine Show 2009**