



2013 JSM

SHIRAZ — CABERNET SAUVIGNON — CABERNET FRANC

APPEARANCE

Deep red with purple hues.

BOUQUET

The nose reveals an enticing array of black cherry, blood plum, smoky toast, liquorice and vanilla bean with a fresh herb and spearmint lift. Integrated black cardamom, cinnamon and nutmeg aromas derived from barrels used in fermentation adds to the wine's aromatic complexity.

PALATE

A rich, full flavoured front and mid palate is laden with raspberry, black cherry, plums and blackcurrant layered with hints of chocolate and vanilla cream, all interlaced with rich, toasty oak. The wine's luscious fruit is framed by long, textural Cabernet tannins in combination with balanced and elegant oak tannins. A great wine of complexity and substance.

WINEMAKING

The blend in this wine is approximately 78% Shiraz, 18% Cabernet Sauvignon and 4% Cabernet Franc. Shiraz components were selected for fruit richness and elegance. Cabernet Sauvignon for ripe round tannins and length and Cabernet Franc for aromatic lift and fruit weight.

All varieties were matured in 1 to 4 year old French and American barrels for 20 months prior to blending.

ALCOHOL

14.5 % by volume

WINEMAKERS

Scott Zrna & Ben Tanzer

AGEING

This wine is styled to be food friendly and we suggest it is ideal for enjoying with food in restaurants or at home. 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

AWARDS

Double Gold Medal, China Wine and Spirits Awards 2015
Gold Medal, Sélections Mondiales des Vins Canada 2015
Gold Medal, Les Citadelles Du Vin France 2015
Gold Medal, AWC Vienna 2015
Silver Medal, Decanter Asia Wine Awards 2015
Silver Medal, Mundus Vini Summer 2015
Silver Medal, International Wine Challenge : Tranche 2, England 2015
Silver Medal, Concours Mondial de Bruxelles, Belgium 2015
Silver Medal, Expovina, Switzerland 2014
92 points 'Highly Recommended': James Halliday Australian Wine Companion 2016

