



SINGLE VINEYARD

FOUR JACKS

2017/SHIRAZ CABERNET

BLEND

Shiraz & Cabernet Sauvignon

COLOUR

Deep plum

AROMATICS

Sweet savoury spice with subtle plum notes.

PALATE

Soft rich plum and savoury flavours with a long finish.

OAK MATURATION

12 months in 100% French Barrels

WINEMAKING

Machine harvested fruit was de-stemmed and crushed into 8-ton fermenters and pumped over with aeration twice a day. The juice was fermented at around 25°C and then allowed to warm up for a long post fermentation maceration. The wine was then transferred in barrel for its malo-lactic fermentation, allowing a soft integration of the grape and wood tannins. The wine was fined and filtered before bottling.

AGEING POTENTIAL

3 years

WINEMAKING DATA

Geographical Indication / Manjimup

Winemakers / Michael Ng

Harvest Date / March 2017

pH / 5.5

Titrateable Acidity / 3.65 g/L

Residual Sugar / 0.0

Alcohol / 13.7%

