

BORN IN THE
BAROSSA

PASSION & CRAFT
Hobbs
BAROSSA RANGES

RAISED IN THE
RANGES

tin lids.



SHIRAZ CABERNET SAUVIGNON BAROSSA RANGES 2019

COLOUR

Deep crimson red with a purple hue.

NOSE

Aromas of blueberries and prunes, with notes of pepper, cigar box, herbs and hints of leather.

PALATE

Wonderful depth of palate, with herbs and spice, blueberries and soft, generous tannins. A well- balanced wine with great natural acid.

WINEMAKING

The 2019 fruit was handpicked. Naturally fermented in open 500L vats with gentle hand plunging each day. The wine has been matured in used French oak Hogsheads for 12 months.

FOOD PAIRING

A perfect pairing for this shiraz cabernet sauvignon blend is a BBQ – spiced sausages and lamb chops or char grilled spatchcock.

VINTAGE NOTES

2019 was one of the driest growing seasons we've experienced. Extremely low rainfall through the season with higher-than-average temperatures in January and February, and continuing very warm weather through March, April resulting in the lowest-yielding Barossa harvest of the past decade. Despite the challenges of the dry season, most importantly the quality of fruit is exceptional.

QUICK NOTES

VINTAGE

2019

WINEMAKERS

Peter Schell
Allison Hobbs
Greg Hobbs

GRAPE VARIETY

Shiraz /60%
Cabernet /40%

BOTTLED

July 2019

GROWING AREA

Barossa Ranges

ALC %/VOL

15.2 % v/v

TITRITABLE ACIDITY

5.9 g/l

PH

3.51

CELLAR POTENTIAL

10+ years

OAK

French oak

MATURATION

12 months

