



## 2018 Langhorne Creek Shiraz Cabernet Reserve

---



<b>REGION</b>	Langhorne Creek
<b>WINEMAKER</b>	Alister McMichael
<b>Blend</b>	Yes
<b>Vegan</b>	Yes
<b>Season</b>	2018 was a fantastic year for both whites and reds. Reds in particular had not only high quality grapes but high yielding as well. There was higher rainfall in the winter of 2017 which in conjunction with warm to moderate conditions during the summer. The grapes were able to ripen perfectly. There were no wind or hail events that lowered yields.
<b>Vinification</b>	Grapes were selectively harvested during the cold hours of the morning. Grapes were left to macerate for 3 days before the natural ferment took off. Natural ferment was left for three days before inoculating with a cultured yeast. Ferments were plunged twice a day to extract as much colour and flavour as possible. Ferment was approximately 2 weeks long. After ferment the grapes were pressed off and left to age in barrels for 12 months in 1/3rd new french oak. Wine was filtered before bottling.
<b>Tasting Notes</b>	Bold deep red hue rimmed with deep purple. This wine showcases the best of both Shiraz and Cabernet with bold red and black fruits, a dried herbaceous character and cracked black pepper. The finish is complete with fantastic oak integration leaving the palate with charred Cedar

---

**pH** 3.52

**TA** 6.4

**Alc %** 14.5

**Residual Sugar** 0 g/l

---