



# The Cutlass 20/19 SINGLE VINEYARD SHIRAZ

## THE WINE

"This is splendidly ripe and perfumed on the nose showing dark plum, spiced cherry, floral and olive notes with nuances of clove and almond. The palate displays excellent concentration and fruit intensity, while remaining elegant and poised. Wonderfully composed and styled, promising to develop graceful complexity. At its best: now to 2029 94 Points". Sam Kim, Wine Orbit

### VITICULTURE

The grapes for this wine are from the vineyard of Carmine and Marina Pepicelli, near Lobethal in the Adelaide Hills. At 480 metres this is one of the highest Shiraz vineyards in the region. It is located on a gentle north facing slope giving an ideal aspect with maximum sunlight exposure.

#### WINEMAKING

In a quest for complexity, the grapes were fermented in two batches. One featured 50% whole bunches with normally crushed fruit as the balance while the other contained 50% whole berries.

This produced wine of two different styles one, well-structured with an attractive carbonic 'lift' and the other rich, soft and textured.

They were matured separately in French oak barriques (35% new). After a rigorous barrel selection the wine was blended and bottle In March 2020.

## SPECIFICATIONS

VARIETY	100% Shiraz
PICKING DATE	23rd March 2019
GEOGRAPHICAL INDICATION	100% Adelaide Hills, South Australia
ALCOHOL	13.5%
BOTTLED DATE	March 2020
CELLARING POTENTIAL	7 years

