



The Cutlass

20/15

SINGLE VINEYARD

SHIRAZ

THE WINE

Rich and flavoursome The Cutlass shows thick cuts of red berry and juicy dark plum with some whole bunch derived spice.

The palate is long and persistent with complex fruit flavours overlaid with fresh toasty French Oak.

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 Adelaide Hills. 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 rigorous barrel selection the wine was blended and bottled.

THE SWORD NAME

The Cutlass was a medium length thick blade sword used on board ship for hand to hand fighting. A favourite weapon in pirate stories, it was used for slashing rather than thrusting.

SPECIFICATIONS

VARIETY	100% Shiraz
PICKING DATE	20th March 2016
GEOGRAPHICAL INDICATION	100% Adelaide Hills, South Australia
ALCOHOL	14%
BOTTLED DATE	July 2016
CELLARING POTENTIAL	7 years

