

## 'PAULINE' BAROSSA CABERNET SHIRAZ 2008





The 2008 vintage saw below average winter and spring rainfall, however good rains during budburst provided an exceptional start to the growing season that resulted in strong, early growth. Above average temperatures from August to November also meant that mostly frost-free conditions prevailed. The drier hotter conditions advanced many of the vineyards' normal flowering dates. By mid December canopies had completed their development. In early March there was a prolonged heat wave over a two week period that consistently pushed daily temperatures above 35°C. Careful management of irrigation and subsequent soil moisture through this period was an important factor in maintaining both yield and quality. Vintage commenced in January, about three weeks earlier than normal. The unusually cool nights through February provided for ideal ripening and harvesting conditions. Despite the March heat wave and the attention it attracted, 2008 was a slightly cooler vintage due to the earlier ripening and the unusually mild February weather. These conditions encouraged excellent colour, flavour and tannin development showing great flavour, vibrancy and richness.



## TASTING NOTE

Dark red with hints of purple. Strong Cabernet aromas of raspberries and licorice are immediately evident with complexing peripheral aromas of autumn leaf, vanilla ice cream and hints of earthy and savory aromas. The palate is soft, long and complex with deep varietal aromas persisting after the wine is swallowed. The tannins are well balance by the rich mouth filling fruit flavours of the Shiraz. A creamy oak characteristic is evident on the palate. Good viscosity and mouth feel.

TECHNICAL ANALYSIS

Alcohol % / Volume 14.5%

**VINEYARDS** 

The vines are 30 to 35 years old and are located in the Barossa, South Australia. The vines are spaced 6ft apart and the rows are spaced 11 ft apart. These vines are very low yielding – approx 3t/acre.

**GRAPES** 

Cabernet Sauvignon 60% Shiraz 40%