



SUNNYCLIFF

ESTATE

SHIRAZ CABERNET 2015



GRAPE VARIETY:

Shiraz (64%)
Cabernet (36%)

HARVEST DATE:

Late February to early March 2015.

WINE SPECIFICATIONS:

Alc/Vol: 13.5% pH: 3.50
Acidity: 5.63g/L RS: 2.5g/L

VINIFICATION:

Slow cool fermentation temperatures were used to retain the more delicate fruit characters desired for this blend. Picked earlier than normal the individual varieties were fermented separately in closed fermenters under a regime that retained the fruit flavours and did not over extract tannins. The blend was assembled early in the wines maturation phase to ensure it received the desired oak maturation time.

CELLARING POTENTIAL:

Ready to enjoy now or may be cellared for up to five years for added complexity.

WINEMAKER'S COMMENTS

COLOUR:

Bright, vibrant red.

NOSE:

Plummy fruit and spicy nuances with the Cabernet dominating. The wine shows hints of Eucalyptus in the background with a touch of vanilla to the fore.

PALATE:

Nice berry fruit flavours with a spicy-savoury note, ripe cherry flavours are balance by subtle oak and soft tannins.

IDEAL FOOD MATCHES:

Hearty staples like stew or stroganoff will support and match the wine nicely.

