



2010 Shadow's run Shiraz - Cabernet Sauvignon

Colour

Bright purple.

Bouquet

Blackberries, red cherry and plums with cigarbox, hints of fresh leafiness and milk chocolate.

Palate

A soft, rich balanced blend of blackcurrant, red cherry and blood plum fruit flavours, complemented by a milk chocolate, cherry and cream mid palate. This ripe, juicy and elegant blend of Shiraz and Cabernet Sauvignon finishes with vibrant youthful tannins, leaving the palate clean, refreshed and looking for the next sip.

Winemaking

The Shiraz vineyards were harvested from mid February to the end of March and the Cabernet vineyards from the end of February till early April. Each vineyard batch was open fermented for 7 days on skins with reduced pump-overs to preserve the primary fruit flavours in the wine. The wine was then pressed off skins to complete fermentation in tank or old oak barrels. Most batches spend part of their maturation time in old French and American oak barrels.

Blend

78% Shiraz, 19% Cabernet Sauvignon, 3% other varieties

Alcohol

14.5 % by vol.

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna

Ageing

This wine has been crafted for enjoyment now and will also improve over the next 24 months under good cellaring conditions.

Awards

Gold Medal, National Wine Show of Australia 2012
 Silver Medal, Catavinum World Wine and Spirits Competition 2013
 Silver Medal, New Zealand International Wine Show 2012
 Silver Medal, Catavinum World Wine and Spirits Competition 2012
 Bronze Medal, Royal Hobart Wine Show 2012
 Bronze Medal, The Great Australian Red, 2012
 Rating of 92 (Highly Recommended) in James Halliday's Australian Wine Companion, 2014 Edition
 Rating of 88 (Recommended) in James Halliday's Australian Wine Companion 2013 Edition



Safrá 2009. Decanter Wine Day, Porcini Trattoria em 12/05/2016.