



NIGHT HARVEST

BRONZE LABEL

SHIRAZ CABERNET



Variety 51% Shiraz, 49% Cabernet Sauvignon

Region Margaret River

Vintage 2009

Colour Deep bright ruby red

Aroma Cherries, blackcurrant and savoury spices

Palate Full rich ripe fruit flavours. Beautifully structured tannins with a long lingering finish.

Winemaking Picked cold then transferred to the winery. Each parcel of fruit is de-stemmed and then gently crushed before being transferred into a small open fermenter. Heading down boards keep the cap submerged for better skin contact. The fermenters are temperature controlled to provide optimum conditions. Gentle extraction is achieved by the draining of wine from the skins and returning back over. Fermented dry the skins are then pressed before the wine is transferred to a stainless steel tank for aging. The wine is then blended and filtered in preparation for bottling. Oak staves and chips used during the wine making to add palate complexity.

Typical Analysis 14% Alcohol

Food Matching Bread and cheese, spicy food, pork and chocolate