



SOUTH EASTERN AUSTRALIA

ALDRIDGE ESTATE

2004 SHIRAZ CABERNET

THE FRUIT (60% SHIRAZ, 40% CABERNET SAUVIGNON) FOR THIS WINE WAS MACHINE HARVESTED IN THE COOL OF NIGHT. IT WAS THEN CRUSHED AND THE MUST WAS FERMENTED ON SKINS AT OPTIMUM TEMPERATURES. THIS ALLOWED MAXIMUM EXTRACTION OF COLOUR, FLAVOUR AND TANNINS. THE WINE WAS DRAINED AND PRESSED AT COMPLETION OF INITIAL FERMENTATION. PARCELS THEN UNDERWENT MALOLACTIC FERMENTATION AND WERE MATURED WITH SOME OAK CONTACT, BEFORE BEING BLENDED AND CLARIFIED.

Appearance: Deep red, purple hues.

Nose: The wine's bouquet is shows damsons, cassis, spice tones and smoky oak.

Palate: An elegant, rounded full-bodied red, with brambly flavours of ripe plums, blackcurrant and forest fruits. The oak provides gentle complementary vanillin notes. The tannins are firm, and the finish long and satisfying.

Oak treatment: American oak.

Alcohol content: 13.0% ALC/VOL.

Cellaring: Up to three years from vintage.

Food match - everyday: Steak and Mushroom Pie.

Food match – special occasion: Fried Sweetbreads with Bordelaise Sauce.

