

**2005 CABERNET SHIRAZ (WHITE LABEL)**

THE FRUIT FOR OUR 2005 CABERNET SHIRAZ WAS SOURCED FROM THE WARMER REGIONS OF SOUTH EASTERN AUSTRALIA, THIS PROVIDES A WINE STYLE THAT IS RICH, SOFT AND ROUND. THE BLEND IS PRODOMINTLEY CABERNET SAUVIGNON AND SHIRAZ (93%) WITH SMALL PERCENTAGES OF MERLOT, DURIF & PETITE VERDOT.

THE WINE SPENDS A SMALL AMOUNT OF TIME ON AMERICAN OAK, THIS INSURES ADDED COMPLEXITY WITHOUT OAK DOMINANCE.

**Appearance:** Crimson reds and deep purple hues.

**Nose:** The bouquet is lifted with ripe plums and blackberry aromas hints of white pepper and background oak.

**Palate:** A medium to full-bodied wine style with intense plum and blackberry flavours and subtle cedary oak. The wine has chalky ripe tannins with a round soft finish.

**Oak treatment:** American Oak

**Total Acidity:** 6.6g/l

**Residual Sugar:** 5.0g/l

**Alcohol content:** 14.0% ALC/VOL.

**Cellaring:** Designed to drink now or keep up to 3 years

**Food match - everyday:** Spicy Asian Dishes, Lamb/Mutton Curry, Roast Chicken/Duck, Italian Pastas and some cheeses.

