

ARROWHEAD BLOCK

CABERNET SHIRAZ

GRAPE VARIETIES RATIO (%) & SOURCE:

Cabernet Sauvignon ex South Australia
Shiraz ex South Australia

HARVEST DATE:

March & April

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

A wet spring with cooler than average temperatures led to flowering occurring about 2-3 weeks later than usual. Our vineyards then experienced up to 75mm of rain between Christmas and Australia Day (26th January) which kept the vines healthy and reduced the need for supplementary irrigation. These factors led to a later harvest with the grapes benefitting from the extra 3-4 weeks on the vine, allowing them to develop flavours gradually.

WINEMAKING/VITICULTURE:

Fermentation was carried out under warm temperature conditions for a period of 6 days. This creates a good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

TERROIR/SITE:

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TASTING COMMENTS:

Colour: Maroon with bright purple hues.

Aromas: Classic Cabernet Sauvignon aromas of blackcurrant, cassis, leafiness and jubes with dusty oak notes.

Palate: A generous and rich wine, the palate is round and soft showing plum and dark berry flavours with structured tannins and a subtle vanillan oak influence.



TOTAL ACIDITY (g/L):	5.7
pH:	3.63
ALCOHOL (%v/v):	13.5
