

CAMBRIDGE CROSSING

SHIRAZ

GRAPE VARIETIES RATIO (%) & SOURCE:

Shiraz ex South Australia

HARVEST DATE:

February & March

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

The growing conditions remained warm and dry and along with controlled irrigation of the vines, this has allowed the healthy crop of grapes to ripen slowly and evenly. The Shiraz harvest commenced in the last week of February and proceeded for the next month in almost perfect conditions.

WINEMAKING/VITICULTURE:

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for a period of 6-7 days. This creates a good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

TERROIR/SITE:

Situated on the banks of the Murray River, the vineyard produces grapes perfect for fresh, varietal wines. Sandy soils of varying depths over limestone require careful water management as they readily dry out during the summer months. Supplementary irrigation strategies and canopy management are adapted to suit each individual site in order to provide a good balance of light and shade in the canopy and hence maximise fruit quality.

TASTING COMMENTS:

Colour: Dark Purple with red hues.

Aroma: Fresh plums and subtle vanilla oak with hints of violets and floral aromas.

Palate: The generous silky palate has blueberry and plum fruit flavours, complimented by soft, supple tannins with hints of milk chocolate and warm spices. Bright fruit flavours linger during the long succulent finish.



TOTAL ACIDITY (g/L):	5.5
pH:	3.65
ALCOHOL (%v/v):	13.5
