SHIRVINGTON CABERNET SAUVIGNON 2015



Description:

This wine has charming aromas of juicy red and black currants, combined with traces of aniseed and cedar oak. On the palate, these flavors flow into the mouth and merge with ripe raspberries. Mediumbodied, with a generous, savory core. This fresh and vibrant wine is well-crafted and incredibly attractive in its youth.

Winemaker's Notes:

Early to mid-season rainfall was good, but it was followed up by a very dry spring and Summer. Warmer than average temperatures in early Spring caused flowering to start a week earlier than normal, leading to lesser fruit set and a lower yield. The set was generally quite good. Sustainable farming practices are used in all Shirvington vineyards. The wine was 100% barrel-fermented and aged for 20 months in 100% French oak (53% new oak, 24% 2-year-old oak, and 23% 5-year-old oak).

Awards/Accolades:

The owners of Shirvington (Lynne and Paul), in close collaboration with their viticulturist and winemaker, have been making the highest quality wines from McLaren Vale since the release of their 2001 Cabernet Sauvignon, which was awarded "wine of the year" at the prestigious McLaren Vale Wine Show and received a 94 rating from *Wine Advocate*.

Serving Hints:

This wine is ideally served at room temperature with red meats and hearty dishes.

PRODUCER: Shirvington
COUNTRY: Australia
REGION: McLaren Vale

GRAPE VARIETY: 100% Cabernet Sauvignon

ALCOHOL %: 14.5%

Pack	Size	Lbs	L	W	Н	Pallet	UPC	SCC
6	750	17.63	12.40	10.08	6.42	7x16	85217100014-9	TBD

