

SHIRVINGTON CABERNET SAUVIGNON 2008



Description:

A very lifted and attractive wine on the nose; it has aromas of blackcurrant intermingled with flowering thyme and hints of spearmint. The palate shows bright blackberry fruit and briar like characters as well as an attractive cigar box complexity. The oak plays a nice supporting role to the fruit and the wine is nicely structured; it has lovely mouth coating and velvety tannins. It is drinking well now and will cellar well for some years.

Winemaker's Notes:

The Estate-grown grapes for this Cabernet Sauvignon come from the Redwind Vineyards that the Shirvington's planted on red and black clay over limestone soil in 1996. Sustainable farming practices are used in all Shirvington vineyards. The wine was 100% barrel fermented and aged for 12 months in 60% new oak and 40% one year old oak. 55% of the oak was American and 45% was French.

Serving Hints:

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

PRODUCER:

PB & CM Shirvington

COUNTRY:

Australia

REGION:

McLaren Vale

GRAPE VARIETY:

100% Cab Sauv

@4 tonnes/acre

EXCLUSIVE USA

IMPORTER:

Quintessential Wines

1310 2nd Street

Napa, CA 94559

www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	15	17.63	12.4	10.08	6.42	7X16	8 5217100012 5

