SHIRVINGTON CABERNET SAUVIGNON 2011



Description:

2011 was a cooler and wetter year in McLaren Vale and these conditions produced some very elegant wines – this is no exception. Dark red with rusty red hues, the nose is led by fresh, juicy blackberry and raspberry fruit. Aromas of dried tobacco and cinnamon spice entwine with smoky, cedar oak. The palate follows through with voluminous freshness, hints of licorice and fine emery tannins, balanced acidity and a lovely, lengthy finish.

Winemaker's Notes:

The Estate-grown grapes for this 2011 Cabernet Sauvignon come from the Redwind Vineyard 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 2011 Vintage was disease free for the southern part of McLaren Vale even though it was a very wet and cool growing season. This led to a small crop of quality fruit. The wine was 100% barrel fermented and aged for 19 months in 100% French oak, 60% new oak and 40% 1 year old.

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. None of their vintages since have garnered ratings in the major wine publications below 90.

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

QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	Н	Pallet	UPC
6	750	14	17.63	12.4	10.08	6.42	7X16	8 5217100012 5

