

PARSON'S FLAT

SHIRAZ CABERNET 2007



Description:

The 2007 Parson's Flat is a fragrant wine showing cherry and brambly fruit on the nose, mixed with Asian spices, dried herbs and background fennel characters. The palate starts with ripe blackcurrant fruit and has a fleshy and round palate from the Shiraz component. The Cabernet Sauvignon infuses in the mid palate with savory, leafy and forest floor characters and the wine finishes with beautiful long and fine tannins.

Winemaker's Notes:

The fruit is harvested when flavor ripe, fermented on skins for 5-7 days with pump-over's 4 times per day. It is then pressed and completes primary fermentation in barrel which helps to integrate the oak and gives soft approachable tannins. The wine then undergoes malolactic fermentation and is matured for a period of around 15-16 months in oak hogsheads and barriques (60% American and 40% French; 40% new, 50% one year-old and 10% two year-old oak). The 2007 Parson's Flat was sourced from six different Shiraz vineyards and two Cabernet vineyards which are kept separate through the vinification and the blending of these wines is done just prior to bottling, allowing both varietals to shine and show their attributes without one dominating in the blend. The vines are between 10 and 13 years old, and are grown in sandy loam over limestone on the hillside and red loamy soil over limestone on the flat.

Serving Hints:

This wine is ideally served at room temperature with hard cheeses and flavorful meat dishes.

PRODUCER:

Henry's Drive Vignerons

COUNTRY:

Australia

REGION:

Padthaway

GRAPE VARIETY:

57% Shiraz, 43% Cab Sauv,
at 2.5-3.5 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
6	750	15%	17.64	19.05	12.2	3.14	8x12	67970500080-8

