

PARSON'S FLAT

SHIRAZ CABERNET 2008

Description:

The 2008 Parson's Flat has a fragrant cigar box aroma with complex brambly fruit characters as well as hints of anise. The palate starts with ripe blackberry fruit and dark chocolate, developing more savory characters in the mid-palate with dried herbs, forest floor and cedar, toasty oak. The seamless blend of the two varietals this wine shows richness but also freshness and a fine, long tannin structure.

Winemaker's Notes:

The fruit is harvested when the flavor is ripe, fermented on skins for 5-7 days with pump-over four 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. (50% American and 50% French, 30% new, 50% one year-old and 20% two year-old oak). The 2008 Parson's Flat was sourced from six different Shiraz vineyards and four Cabernet vineyards on the family property, which are kept separate through the vinification. The blending is done just prior to bottling. The aim is to allow both varietals to shine and show their attributes without one dominating in the blend. The vines are between 11 and 14 years old, grown in sandy loam over limestone on the hillside and red loamy soil over limestone on the flats.

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:

68% Shiraz, 32% Cabernet Sauvignon

EXCLUSIVE USA

IMPORTER:

Quintessential Wines

1310 2nd Street

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
6	750	14.5%	17.64	19.05	12.2	3.14	8x12	67970500080-8

