



[WILDFLOWER]

2017 SHIRAZ CABERNET SAUVIGNON

In Spring, just before bud burst, tiny wildflowers appear on the vineyard floor. They herald the return of the summer and reward those who look closely to find beauty.

Winemaker: Jo Nash



JO'S VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	95% Shiraz, 5% Cabernet Sauvignon
Alcohol	14.0%
Best Consumed	2017 - 2021

JO'S WINEMAKING / VITICULTURE

Both the Shiraz and Cabernet fruit were harvested during the cool of night to ensure sound condition upon delivery to the winery. Shiraz and Cabernet are traditionally paired in Australia due to the complementary nature of the grapes. Shiraz provides spice, flavour and palate weight, while the Cabernet component adds colour, structure and finesse to the wine. Each parcel also spent several months on oak which added some smoky, spicy characters to the resultant blend.

JO'S HARVEST NOTES

Vintage 2017 is best described as a waiting game. The season was very long with fruit slow to ripen and although the urge just to pick it all was there, we had to bide our time until we had optimal flavours and ripeness. Once I made the decision to pick the grapes came in at an orderly pace, although increased yields due to the rain in spring made the juggling game in the winery even more challenging, with tank space at a premium. We made it through our marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

JO'S WINE DESCRIPTION

A beautifully deep and flavoursome blend with notes of wild berries, dark cherries and a hint of spicy pepper. A tight palate structure reveals more of the same, but with the addition of some lovely, cedary oak and some fine, dusty tannins, resulting in a medium weight, well-balanced wine.

JO'S FOOD RECOMMENDATIONS

An 'all rounder' when it comes to food matches – particularly tomato based pasta dishes and lighter style red meat dishes such as lamb roast.