

LONG FLAT



CABERNET SHIRAZ

2008

There's nothing like a relaxed chat with loved ones or friends, especially over a glass of our Long Flat Cabernet Shiraz.

Viticulture

The grapes for this wine are sourced from a selection of vineyards in the South Eastern region of Australia. The 2008 summer ripening period was hot and dry resulting in small berries with concentrated flavour. At harvest the vineyards delivered balanced acid and sugar ripeness resulting in a wine with optimum flavour, distinct varietal characters and good natural acidity.

Winemaker's Comments

The grapes were fermented on skins between 5-7 days in a mix of vessel types. Components of 50% Cabernet Sauvignon and 45% Shiraz were kept as separate batches until final blending prior to bottling. This vibrant red shows dusty cassis and leather with rose petal and plum aromas. The palate reveals chalky tannins and dusty mint from the Cabernet and plum sauce richness from the Shiraz. The wine has good palate length and texture and finishes with a slight savoury dryness.

Technical Information

Region : South Eastern Australia
Harvest : March 2008
Alc / Vol : 14.5%
Total Acid : 6.6g/l
PH : 3.42