

Blood & Courage

SHIRAZ CABERNET

Background

Success never comes easy, particularly with winemaking. It means taking incalculable risk. A leap of faith. It means falling and getting straight back up again.... and again. It takes drive and unwavering belief. It takes dogged determination. It takes grit. It takes blood and courage.

Vintage 2022

When we set out to create our blend, we reflected on Australia's signature red - Shiraz Cabernet. Two natural blending partners, where the sum of the parts is far greater than the individual components. This is an Australian classic, bringing harmony to the strength, structure and power of both varieties.

Fruit for our Workhorse Shiraz Cabernet was picked in March, before each parcel of fruit was fermented separately in open-top stainless steel fermenters. To get the right amount of colour and tannin extraction, the grapes were left on skins for between 12 – 15 days, with occasional pumpovers for maceration. Following fermentation the wine is racked off heavy solids and pumped into majority new French oak Hogsheads for 12 months barrel maturation. The resulting wine is classic Barossa red; full flavoured, with a velvety palate and backdrop of toasty oak. Sinewy tannins provide a firm backbone which leads into the juicy and luscious finale.

Tasting Notes

Colour: Deep purple with a bright burgundy rim.

Aroma: Complex nose of dried herbs and chargrill,

interwoven with hints of cassis vibrancy.

Palate: Full bodied and generous with rich fruit

sweetness coming from the Shiraz component while the Cabernet Sauvignon adds weight, depth and supple tannins. A hint of toasty oak and floral

notes which add complexity.

Analysis

Alcohol: 14% **TA**: 5.66 g/L **RS**: 1.3 g/L **pH**: 3.61

Other: Vegan friendly

