

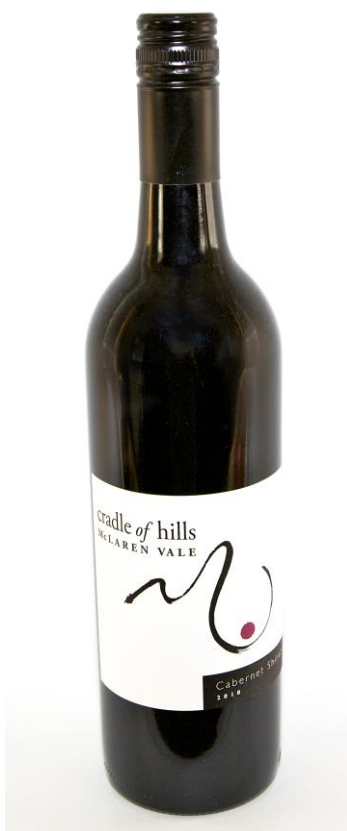


## { wine }

### 2011 MARITIME Cabernet Shiraz

This single vineyard blend of our Cabernet and Shiraz showcases our Sellicks Hill terroir and pays homage to the Australia's pioneering Cabernet Shiraz blends. The name 'Maritime' reflects the coastal position of the best Cabernet Sauvignon blocks in the world, where a maritime climate enables the cabernet fruit to ripen with great flavours, length, structure and tannins, rocked by gentle sea breezes over summer to harvest.

## {the fruit}



The **cradle of hills** vineyard has a 3 Hectare block of 'A' Grade Cabernet Sauvignon with roots in ancient Kurrajong soils, overlooking Gulf St Vincent. The vineyard is managed sustainably using organic practices and reclaimed water for deficit irrigation. The fruit is grown with a light canopy to provide full sunlight to ripen the dark thick skinned fruit. The Cabernet block produces very small bunches (75 grams) and berries with intense currant flavours, good acid and grainy tannins. The Shiraz is sourced from our western block, which is free draining and produces low yields. This Shiraz provides mid-palate softness with blackberries and pepper.

## {the vintage}

The summer of 2011 provided cool, overcast conditions with extended ripening in McLaren Vale, producing delicacy to the nose and excellent varietal depth and character to the palate in both varieties. The Cabernet was picked in two passes on Saturday 12 and Thursday 17 March at 13 and 14.5 Baume respectively. The shiraz for this blend was picked late on Sunday 13 March @ 15 Baume.

## {the winemaking}

I favour small batch artisan winemaking i.e. open vats, hand plunging, post fermentation maceration & manual basket pressing to capture the vineyard's individual aromas and flavours. The wine is matured in seasoned, mainly French oak hogsheads and left on lees for 12 months to allow a natural MLF and additional texture and complexity. An extended 30 months barrel aging has produced a classic Australian blend of Cabernet (77%) and Shiraz (23%) expressing blackcurrant and blackberry, dark chocolate, ripe tannins and a touch of cedar.

Cellar 10+years    Analysis : Alcohol: 14.7%    pH: 3.7    TA: 6.7 g/l  
**RRP \$27 - \$30**