

NEW

MALLEE
Rock

S.E. Australia, Limestone Coast Shiraz Cabernet Sauvignon 2015

Region

Mallee Rock's Shiraz-Cabernet Sauvignon grapes are sourced from the cool-to-moderate maritime climate of S.E. Australia's Limestone Coast; it is regarded internationally as a quality red wine region. This region's influence of cold Antarctic currents and cloud cover during the summer moderates the temperature to deliver elegant wines.

Within the Limestone Coast, the Shiraz comes from Padthaway, a distinctive Shiraz region, while the Cabernet Sauvignon comes from the Padthaway and Wrattenbully regions, the latter of which sees the Cab variety make up almost half of all grapes planted.

Harvest

The Limestone Coast experienced a strong 2015 vintage, characterised by a warm, dry summer and a temperate autumn. Leading up to harvest, temperatures were moderate and dry, diurnal temperature differences were large and tannins ripened early. These optimal conditions produced wines with high colour density, fruit concentration, and tannin structure.

Winemaking

Our Limestone Coast-sourced Shiraz and Cabernet Sauvignon grapes were fermented in stainless steel tanks, and matured on a combination of medium-toast French and American oak for ten months to add complexity and mouth feel.

Winemaker's Notes

The 2015 Shiraz-Cabernet Sauvignon has bold, full-bodied flavours of eucalypt and ripe blackberry with hints of mocha and toasty oak. It's a big rich wine with a robust finish.

Food Pairings

In true Aussie style, this wine is best suited for the barbeque, from prawns to pork. Best served at room temperature, it is perfect for enjoying with friends or just raising a glass.

Product Information

60% Shiraz, 26% Cabernet Sauvignon
Size 750 mL

Technical Specs

Alcohol/Vol	14.2%
RS	6 g/L
Total Acidity	6 g/L

~ IT'S HOW IT IS IN ~
AUSTRALIA