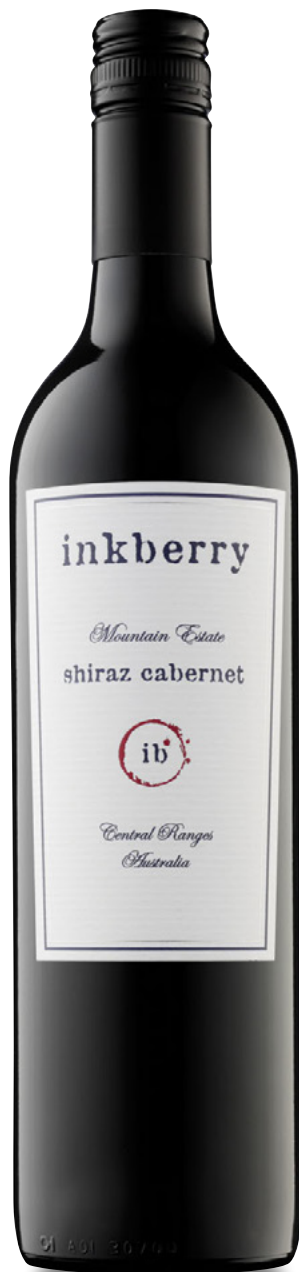


# inkberry

Inkberry's high elevation Mountain Estate is perched on the slopes of the Great Dividing Range and enjoys an unusual intensity of highland sunshine and UV light, giving the small clusters of grapes a fantastic dark, ink colour. The extremely low grape yields and 1800 feet of elevation combine to create wines of aromatic complexity with layers of deep, rich flavours.



## *2013 Inkberry Shiraz Cabernet*

- BLEND:** 60% Shiraz, 40% Cabernet
- REGION:** Central Ranges, NSW
- HARVEST:** Shiraz blocks harvested early March and Cabernet blocks harvested mid March.
- WINEMAKING:** Vinified from selected parcels of Shiraz and Cabernet. The grapes were harvested and went through a warm ferment as separate parcels. The ferments were pumped over twice daily in the early stages of fermentation, reducing to once daily once the wine had fermented to dryness. To retain the full juicy fruit palate, these wines had minimal oak maturation (6 months only on French oak). Several parcels were then blended to achieve best mix of fruit, tannin and palate weight.
- BOTTLED:** May 2015
- WINEMAKER:** Debbie Lauritz B Ag. Sci. (Oen)
- APPEARANCE:** Crimson red with purple edges.
- AROMA:** Lifted berry and ripe plum fruits with subtle hints of chocolate, mocha and spice.
- PALATE:** A good depth of fruit weight and concentration, combining berry and plum fruits with toasty oak, fine ripe tannins give the wine structure and length.
- ALCOHOL:** 13.5%