



2017 INKBERRY SHIRAZ CABERNET Central Ranges, Australia

VARIETALS: 60% Shiraz, 40% Cabernet Sauvignon

HARVEST: Early March 2017 for Shiraz, mid-March 2017 for Cabernet Sauvignon

WINEMAKING: Grapes were harvested at their optimum ripeness over a 3 week period. The fruit was de-stemmed and then fermented at warm temperatures with twice daily maceration of skins to assist in color and flavor extraction. Pressed off skins at the completion of ferment, this wine was then lightly matured on American & French oak for 9 months. Blending trials ascertained the required combination shiraz & cabernet in the blend, to achieve the best blend of fruit weight, tannin & oak.

WINEMAKER: Debbie Lauritz. B Ag. Sci. (Oen)

APPEARANCE: Crimson red with vibrant purple edges.

AROMA: Red currants & cranberries. Lifted bright red berries with hints of spice and integrated oak.

PALATE: Full bodied, intense blackberry fruits with a soft sweet mid palate; lifted vanillin oak and a fine tannin finish.

CELLAR: Up to 5 years

SERVE WITH: Beef, lamb or pasta dishes with tomato based sauces.

ALCOHOL: 13.5%

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, inky color. The extremely low grape yields and 1800 feet of elevation combine to create wines of aromatic complexity with layers of deep, rich flavors.

VINEYARD: Mountain Estate Vineyard, Central Ranges in Australia

ACREAGE: 1,255 acre estate, single vineyard site

VINEYARD ALTITUDE: 1,805 – 2,295ft

SOIL: Terra rossa soil on a limestone base

