



Shiraz Cabernet 2003

Wine Description:

A powerful wine with flavors of spicy dark plums, cherries and blackcurrants. The palate is tight and clean, complexed by some cedary oak. A powerhouse of a wine, bursting with ripe fruit flavors such as red cherry, blackcurrant and spicy dark plum. A tight palate structure reveals more of the same, but with the addition of some lovely, cedary oak and some fine, dusty tannins.

Varietal: 50% Shiraz; 50% Cabernet Sauvignon

Appellation: Margaret River

Harvest Notes: The dry hot conditions of the drought in 2003 were a mixed blessing, contributing to significantly reduced yields, which in turn resulted in more concentrated flavors. High ripeness levels resulted in wines of intense color and flavor with full body and ripe tannins. Flavor concentration was good to excellent across the board. Both the Shiraz and Cabernet fruit were harvested during the cool of night to ensure sound condition upon delivery to the winery. Once crushed, each variety was handled separately, so as to bring out the individual characteristics of each grape variety. Shiraz and Cabernet are traditionally paired in Australia due to the complementary nature of the grapes. Shiraz provides spice, flavor and palate weight, while the Cabernet component adds colour, structure and finesse to the wine. Each parcel also spent several months in American oak, which added some smoky, spicy characters to the resultant blend.

Food Recommendation: Wandering Wallaby Shiraz Cabernet pairs wonderfully well with full flavored meat dishes. Try with a classic beef stew or casserole. A great winter warmer.

Alcohol: 13.7%
Bottled: January 2004
Release Date: March 2004

Total Acidity: 6.7g/l
pH: 3.38
Best Consumed: 2005-2011