



LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

2013 CLASSIC SHIRAZ CABERNET SAUVIGNON

VINEYARDS

The Shiraz (60%) Cabernet Sauvignon (40%) is sourced from old low yielding vineyards in Ebenezer, Kalimna, Koonunga Hill and Bethany. The vineyards range from 60-80 years of age. The yield for 2013 was between 1 to 1.5 tons to the acre.

WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Shiraz and Cabernet Sauvignon are fermented on skins for 14 days at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 18 months in oak, matured on lees to maintain fruit profile and animation, minimal SO₂. Topped up every 3 weeks.

OAK TREATMENT

The 2013 Shiraz Cabernet spent 18 months in: 70% New French Oak 30% 2-4 Year Old French Oak.

TASTING NOTES

This blend has an alluring nose of chocolate, blackberries, cedar and crushed herbs that lead into an intense mid-palate with fine-grained tannin and incredible density. The finish is fresh and lively with flavours that linger on and on. Will age reliably under stelvín for 8-15 years.

