



# LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

## 2010 CLASSIC SHIRAZ CABERNET SAUVIGNON

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### 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 2010 was between 1 to 1.5 tons to the acre.

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### 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 SO<sub>2</sub>. Topped up every 3 weeks.

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### OAK TREATMENT

The 2010 Shiraz Cabernet spent 18 months in: Seventy percent New French Oak thirty percent 2-4 Year Old French Oak.

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### 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 stelv in for 8-15 years.

