

inkberry



2007 Mountain Estate Shiraz Cabernet

Inkberry Wines - Central Ranges, Australia

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.

Tasting notes for the wine

- AROMA** Ripe, rich blackberries and dark plums lift out of the glass. The plump fruit is underscored by licorice and toasty oak.
- PALATE** Juicy blackcurrants and dark berries abound on the palate. The sweet fruit combines with bright, peppery savory character s to create a well-balanced, full-bodied and truly satisfying wine.
- EAT WITH** Classic osso buco or barbecued lamb skewers

Winemakers' Notes

- WINEMAKER** Phillip Shaw & Debbie Lauritz
- REGION** Central Ranges, New South Wales AUSTRALIA
- ALCOHOL** 13.5%

Vintage

2007 was another warm, dry year in the Central Ranges. Yields were low (approximately 3.5 tons per acre) resulting in dark, intense fruit flavors in the Shiraz and Cabernet grapes. Harvesting began in late February with the grapes all picked by early March.

Winemaking Notes

Shiraz Cabernet is a quintessential Australian blend. To ensure a ripe, balanced wine the Shiraz parcel is selected in the vineyard by Winemaker Debbie Lauritz, based on ripeness, juiciness and flavor. The Cabernet Sauvignon is selected on dark fruit and the fineness of tannins. The Shiraz and Cabernet Sauvignon are fermented and barreled as separate wines. After in a year and a half in a combination of French and American oak the separate wines are blended to craft the Inkberry Shiraz Cabernet.

