

2018 Cul-Stor Shiraz Cabernet Cabernet Franc



Tasting Notes

Aroma

Intensely inviting complex aromas of dark fruits and berries complimented by red currant, hints of mocha, oak and spice.

Palate

Full bodied, this wine displays up front luscious fruit with chocolate, hints of mint/menthol and subtle oak spice. Balanced acidity and solid drive throughout the palate, combine to deliver mouth filling, velvety tannins and a long persistent finish.

Vineyards

Selected from five micro-climatic regions of McLaren Vale. The first from Seaview producing rich structural wines. The second from Whites Valley producing wines with textural tannins and great flavour depth. The third from McLaren Flat is off the vineyard surrounding the winery producing elegant lifted wines with fine tannins, The fourth from Blewitt Springs produces wines with elegant red fruits and hints of menthol, the Last vineyard from Willunga produces full bodied wines with very dark fruits.

Region	McLaren Vale	Alcohol /pH / TA	14.5	3.71	6.30
Varieties	Shiraz (60%) Cabernet Sauvignon(37%) Cabernet Franc (3%)	Winemaking	De-stemmed but not crushed into open fermenters with 3 day cold soak. Plunged 3 times a day . 12 days on skins then pressed to finish malolactic ferment in barrel (New & seasoned French Oak). Each Batch is kept separate until blending after 15 months oak maturation.		
Harvest Dates	27 th February – 15 th March 2018				
Bottling Date	11 th July 2019				
Release Date	August 2019				
Cellaring	Drink 2019 to 2029				