

[yellow tail][®]

SHIRAZ CABERNET

Here at [yellow tail], we believe that great quality wine can be affordable and good fun too. We ensure our wines are vibrant, flavoursome and approachable and that each variety helps to make special moments even more enjoyable. When it comes to wine, we like to make our own rules – the only thing we're really serious about is the quality.

[yellow tail] is instantly recognisable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [yellow tail] Shiraz Cabernet, but if you want to cut to the chase, it's simple...drink it, share it, and enjoy it.

VINTAGE 2010

South Eastern Australia experienced a lot of rain in the winter and spring of 2009 which provided good soil moisture for the rest of the season. A heat wave in summer spurred healthy canopy growth and early fruit development. March 2010 was much cooler and slowed ripening, allowing time for ideal flavour development.

The grapes were regularly quality tested in the lead up to harvest and delivered to the winery in ideal condition – plump, healthy and with a good balance of water, sugar and flavour.

REGION South Eastern Australia.

WINE [yellow tail] Shiraz Cabernet is the perfect blend of Shiraz and Cabernet Sauvignon grapes sourced from the highest quality vineyards. Once the grapes are pressed, they are fermented on skins in contact with oak. Temperatures are kept high to ensure maximum colour and tannin extraction. The wine is bottled at the winery in Yenda, outside Griffith, New South Wales.

Alcohol: 13.5% | pH: 3.46% | TA: 6.8g/L | RS: 10-12g/L

FLAVOUR [yellow tail] Shiraz Cabernet is a classic Australian blend. Shiraz brings rich plum, cassis and raspberry flavours that complement the subtle mint and chocolate notes that come from the Cabernet Sauvignon. The palate is bursting with red berry flavours and soft, round tannins.

ENJOY [yellow tail] Shiraz Cabernet is created with a simple philosophy in mind - to make a great wine that everyone can enjoy anytime in any place. This is why we're reluctant to tell you what to enjoy it with. If you really want some suggestions, enjoy this wine after a day on the ski slopes or on a cosy rainy evening.

