

inkberry

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.



2017 INKBERRY SHIRAZ CABERNET

BLEND:	50% Shiraz, 50% Cabernet Sauvignon
REGION:	Central Ranges, Australia
HARVEST:	Early March 2017 for Shiraz, mid-March 2017 for Cabernet Sauvignon
WINEMAKING:	Grapes were harvested at their optimum ripeness over a 3 week period. The fruit was de-stemmed and then fermented at warm temperatures with twice daily maceration of skins to assist in colour and flavour extraction. Pressed off skins at the completion of ferment, this wine was then lightly matured on American & French oak for 9 months. Blending trials ascertained the required combination shiraz & cabernet in the blend, to achieve the best blend of fruit weight, tannin & oak.
WINEMAKER:	Debbie Lauritz. B Ag. Sci. (Oen)
APPEARANCE:	Crimson red with vibrant purple edges.
AROMA:	Red currants & cranberries. Lifted bright red berries with hints of spice and integrated oak.
PALATE:	Full bodied, intense blackberry fruits with a soft sweet mid palate; lifted vanillin oak and a fine tannin finish.
CELLAR:	Up to 5 years
SERVE WITH:	Beef, lamb or pasta dishes with tomato based sauces.
ALCOHOL:	13.5% 8.0SD

CUMULUS

vineyards