

THE FRUIT

The blend of 57 per cent Coonawarra with 43 per cent Barossa fruit is close to the ratio chosen for the 1993 and 1994 Shadrachs. We used **traditional vinification**, then gave the wine 22 months in 100 per cent French oak, most of it new, which was again close to what had been used in previous vintages.

THE WINEMAKING

The reason Shadrach is a cross regional blend is that we look for the chocolatey part of the flavour spectrum from the Barossa, backed up by the minty, green leaf characters from the Coonawarra. These two characteristics certainly came together in 1996, **an outstanding vintage** in both regions. Vinification was quite traditional and the oak treatment - 22 months in 100% French oak, most of it new - was similar to previous Shadrach vintages.

(1996 Shadrach CABERNET SAUVIGNON).

The 1996 Shadrach differs slightly from the 1993 and 1994 vintages, but it seems to combine the best aspects of each of them. It has the powerful, minty, varietal nose of the 1994 and on the palate it's like the 1993 - rich, flavoursome, but not quite as big. It is a red that flows seamlessly from the nose on to the palate. It has both length and depth and finishes very strongly. I sincerely believe that it is a great wine that will stand the test of cellaring for at least a decade and emerge as one of Australia's top reds.

THE COMMENTS

"This wine has a black tint and black fruit flavours that are seamless and stylish."

Jeff Collerson, The Daily Telegraph (Sydney),
10/11/99

