

### **THE FRUIT**

For Shadrach, I blend Coonawarra fruit with my own material from the Barossa to build up the pungent **minty, green-leaf characters** that I regard as essential in super-premium Cabernet. In this case the blend is 81 per cent Coonawarra and 19 per cent Barossa, principally from my own Cameron Vale Vineyard. This represents a higher percentage of Coonawarra material than used in previous and subsequent Shadrach blends.

### **THE WINEMAKING**

The wine was traditionally vinified in a mix of open and closed fermenters. The fermenting juice initially spent seven days on skins and was pumped over three times daily prior to pressing at about 1° Baumé. The wine was **matured in French oak** (73 per cent new and 27 per cent one-year-old) for 18 months prior to bottling in November 1999.

## (1998 Shadrach **CABERNET SAUVIGNON**)

*The Grant Burge 1998 Shadrach comes from one of the best ever vintages in South Australia and is a subtle, elegant red wine which also shows an abundance of minty, berrylike flavour married with good oak that is already well integrated and in no way dominates the fruit. The palate shows **exceptional length and structure** which ensure that the wine is both drinking well on release and has the potential to benefit from long-term cellaring. I am confident that under good conditions this wine will build in complexity for at least 15 years.*

### **WINEMAKER'S NOTES**

*The Shadrach label graces the finest Cabernet Sauvignon I can produce and is only released in vintages when the wine lives up to the extremely high expectations I have for it.*

