

THE FRUIT

Traditionally this wine has been a blend of Coonawarra and Barossa fruit. This tradition has continued for the 2000 release, consisting of 83% Coonawarra fruit and 17% from Grant's own Barossa vineyards. The Coonawarra fruit is known for its minty, green-leaf character, which are more evident in this vintage's wine than most years before. Characters that he believes are essential for a super-premium cabernet. Harvesting commenced once the grapes reached suitable ripening of 13 Baume.

THE WINEMAKING

The wine underwent traditional fermentation in open stainless steel static fermenters for seven days, with a portion of the fruit left on skins to undergo extended maceration to develop its structure and longevity. The balance underwent primary and malolactic fermentation in French oak. The wine was then matured in oak for a further 18 months before bottling. It has spent 3 and a half years in bottle before its release.

(2000 Shadrach CABERNET SAUVIGNON)

This wine displays a stunning deep red colour with purple hues. The nose elegantly shows blackcurrant and herbal overtones with a smoky character originating from the French oak. Typical Cabernet berry fruit characters of blackcurrant and raspberry dominate the palate, while the oak provides a savoury tone to add to the wine's complexity. The wine is firm yet soft and the finish displays exceptional length.

Due to its extended time in bottle, the 2000 Shadrach is drinking exceptionally on release and has a cellaring potential for another 10 - 12 years. It is ideally matched to aged beef or game such as venison.

