

THE FRUIT

The release of the 2004 Shadrach hails a new era for Grant Burge's flagship Cabernet Sauvignon, where fruit has been sourced entirely from Barossa vineyards. Grant's Corryton Park vineyard, one of the highest and coolest in the Barossa region, contributed to 80% of the blend, where he believes the conditions are perfect for growing super-premium Cabernet with great finesse, intensity and structure. The remaining 20%, sourced from the Barossa floor, balances the blend with rich, concentrated fruit flavours. 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, then the wine was then matured in one, two and three year old oak for a further 20 months before bottling. It has spent 2 years in bottle before its release.

(2004 Shadrach CABERNET SAUVIGNON)

This stunning wine is a deep red colour with youthful purple hues. The nose shows chocolate mint and blackcurrant fruit with delicate herbal overtones, and a delicious earthy character. The palate has an elegant structure with firm but fine tannins which support the fruit flavours of plum, blueberry, cassis and subtle mint, 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 2004 Shadrach is drinking exceptionally well on release and has a cellaring potential for another 10 - 14 years.

It is ideally matched to aged beef or game dishes such as venison.

