

THE FRUIT

Following the release of Grant Burge's flagship Cabernet Sauvignon, where fruit has been sourced entirely from Barossa vineyards, the 2005 Shadrach is the epitome of Cabernet elegance. Sourced predominately from Grant's Corryton Park vineyard, high in the Eden Valley, one of the coolest places in the Barossa region, where he believes the conditions are perfect for growing super-premium Cabernet Sauvignon with great finesse, intensity and structure. The small portion sourced from the Barossa floor, balances the blend with rich, concentrated fruit flavours. Harvesting commenced once the grapes reached suitable ripening.

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 new and two year old oak for a further 18 months before bottling. It has spent 1½ years in bottle before its release.

(2005 Shadrach CABERNET SAUVIGNON)

The 2005 Shadrach is elegance and class, a deep red colour with youthful purple hues. The nose is intense and complex showing red berry fruits and blackcurrant overlaid with dark cherries and delicate herbal tones. A touch earthy, this elegant wine is beautifully integrated and has a rich palate showing fleshy fruit following on from the nose. The wine has a refined structure with silky tannins on the finish and displays exceptional length.

Due to its extended time in bottle, the 2005 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.

