

# SHADRACH

CABERNET SAUVIGNON 2016

*'Demonstrating what Barossa can do with this variety in a great year. 2016 was unusual for Shadrach with most of the fruit coming from the Barossa floor',  
Craig Stansborough, Chief Winemaker.*

<b>GRAPE VARIETY</b>	Cabernet Sauvignon
<b>VINEYARD REGION</b>	Barossa Valley
<b>WINE ANALYSIS</b>	Alc: 14.4%   pH: 3.56   TA: 6.31g/L   RS: 2.4g/L
<b>MATURATION</b>	Matured for fifteen months in a combination of new and old French hogs-heads.
<b>VINTAGE CONDITIONS</b>	A cool winter with lower than average rainfall that continued into spring followed by warmer than average temperatures through November, December and January. We saw early flavour development that was consistent until the end of harvest. Great year for valley floor cabernet. 2016 is regarded as an exceptional year for reds in Barossa.
<b>WINEMAKER NOTES</b>	Fermented in Stainless steel static fermenters for 8-10 day. Temperatures were allowed to reach 28°C. Pump overs were performed four times-a-day with reduced pump overs toward the end of fermentation.
<b>COLOUR</b>	Rich, dark, crimson red
<b>NOSE</b>	Unmistakably Cabernet Sauvignon on the nose; pretty and perfumed. The wine opens up to unveil a mixture of tobacco leaf, mint chocolate and cassis with notes of freshly ground coffee and a fragrant hint of earth and smoke.
<b>PALATE</b>	A stunning version of Barossa Cabernet Sauvignon, with depth, concentration and an unmistakable elegance. All the characteristics of the variety in a regional framework. An abundance of dark fruits on the palate with a velvety, smoky and cedar note finish. Strong tannins will give the wine all it needs to age gracefully over the next couple of years.
<b>PEAK DRINKING</b>	2030-2040
<b>LAST TASTED</b>	May 2020