INGUINE BUILDING

RED BLEND

Vintage: 2015

Appellation: South Eastern Australia (Padthaway, Coonawarra and Langhorne Creek)

LANGHORNE CREEK is one of Australia's most historic wine-growing areas. The ancient flood plain that the region sits on is the reason for its unique, alluvial soils. The vines are fed via natural irrigation from rainwater that descends from the Mount Lofty Ranges. The temperate climate, driven partially by cool breezes from Lake Alexandria, allow for a long ripening season.

PADTHAWAY sits in the Limestone Coast of Southeastern Australia. Its Mediterranean climate and famous "terra rossa" soil contributes to wines of tremendous character.

Varietal: 75% Shiraz, 25% Cabernet Sauvignon

Winemaking Notes: Grapes were left on the vine as long as possible, maximizing fruit flavors for a wine that is intensely rich and ripe. Night harvesting maintained freshness, rotary fermentation, enhanced power and medium oak treatment added toast and spice.

Tasting Notes: Big bold flavors envelop the palate with red fruit, plum and chocolate. Shiraz offers berries and spice, while Cabernet Sauvignon delivers power and structure. Relentless waves of strong, rich flavor resolve into a long, smooth finish.

Aging: 64% American Oak, 36% French Oak

Alcohol: 15.0%

TA: 6.6 g/l RS: 3.52 g/l pH: 3.5 RELENTLESS. BOLD. UNAPOLOGETIC.

