

Tyrone's Turn Cabernet Shiraz

Vintage

Predominantly sourced from Salena Estate Wines own vineyards, combination of these two classic varieties is a mouthwatering proposition. The fruit was picked at between 13.5 and 14.5 Baume. This level of ripeness enabled the fruit to display good colour, depth of flavour and intensity.

This year the ripe mulberry characters of Shiraz were a feature as were the concentrated cassis flavours of Cabernet. The intensity of these characters was more prominent than usual due to the consistency of warmth throughout the year.

Vinification

After crushing, parcels of fruit were fermented on skins under temperature-controlled conditions for five to eight days, the shorter time on skins creating a more vibrant, softer style. The yeast used was specially selected to enhance the fruit flavour and add a gamey complexity. Components of this wine underwent maturation with French and American oak.

The final process was the assessment of the individual component wines and then assemblage of a blend that maintained the consistent Tyrone's Turn 'house style', that being a fruit driven wine with distinctive berry fruit and varietal leafy flavours and velvety tannins.

Description

The nose shows spice, a hint of white pepper and plum aromas. On the palate, this wine offers flavors of rich berries with hints of spice and licorice culminating in a long after taste. A complex wine well balanced in richness, mouthfeel and intensity that is smooth and easy to drink.



Technical

Alcohol by volume;	13.5
pH;	3.53
Total Acid;	7.46g/L
Residual Sugar;	2.8g/L
Varieties; 90% Cabernet Sauvignon 5% Rubt Cabernet 3% Petit Verdot 2% Shiraz	
GI;	100% Riverland South Australia