



YOU CAN TASTE IT FROM WHERE YOU ARE

SPICE TRADER SHIRAZ CABERNET 2014

Just as the spice traders of old, we risk all in search of exotic flavours. We join you in the hunt for those elusive spices that fascinate our palates and capture our imaginations. Wine should be an adventure.

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: Shiraz [52%] + Cabernet Sauvignon [48%]

Tasting Notes:

This is an intense glass of red. A dark fruit dominates the palate with concentrated blueberries and blackberries. These powerful fruit notes can waylay the uninitiated, but waves of spice, fresh sage and thyme and dried herb can be discovered by seasoned flavor explorers.

Vinification:

The Shiraz and Cabernet Sauvignon are fermented separately with specific parcels included for their ability to offer greater complexity and character. Time in barrel permits a softening of the wine's structure. It also offers a complex expression of the fruit and helps the exotic notes of spice to be discovered.

2014 Vintage:

2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional winter flood bolstered us against the warm summer days, as did the cooling Langhorne Creek winds. We were spared the late February rains that harried other regions in South Australia. 2014 in Langhorne Creek is heralded as offering the best Cabernet Sauvignon in over a decade.

Alc/Vol: 14.5%
Maturation Vessel: French and American oak
Age of vines: 25+ years hogsheads in combination
Age of barrels: 1-3 years
Time in barrel: 12 months
Optimum drinking: 1-5 years
Suitable for vegans: Yes

