



Heavy Metal

Shiraz Cabernet 2018

Drink Now - 2057 | Serve Cellar Temperature

The Series

The Sydney Harbour Bridge, opened in 1932, marked the start of a new era in Australia's history and is now revered as an icon and engineering masterpiece. Heavy Metal is an echo of this period of time, when Australian winemaking philosophy was founded on cross regional blending to consistently craft a wine to house style..

The Wine

The purpose of this wine stylistically is to bring together the synergies of Shiraz and Cabernet Sauvignon from two of the most superior viticultural regions in Australia. We are combining the mid palate richness of Shiraz from both the Hunter Valley & Hilltops, with the structure of Cabernet Sauvignon from both the Hunter Valley & Hilltops. Carefully balancing both fruit sources and with seasoned oak.

Winemaker's Notes

Deep red in colour, a heightened aroma of mocha coffee and spicy dark fruits with a creamy vanillan oak background note. The palate is both powerful and voluminous with layers of unravelling flavour of plum and blueberry fruits balanced with very fine and structured tannins that linger.

Food Match

Lamb, brisket, marbled steak, hard cheese

Accolades

92 Points | Halliday Wine Companion

92 Points | The Real Review



Colour
Deep garnet

Aroma
Shiraz spice & Cabernet cassis

Palate
Rich & ripe, beautifully gauged oak & acidity

Vintage
2018

Country of origin
Australia

Geographical indication
Hunter Valley & Hilltops

Oak treatment
Seasoned oaks

Vine age
40+ years

Soil type
Terra Rossa - Hunter Valley
Red sand over deep red clay – Hilltops

Technical Analysis
Alcohol: 14.0%
Standard drinks: 8.3
Acidity: 5.9
Residual Sugar: 2.9 g/L
pH: 3.57

For all wholesale enquires please contact:

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