

# 2018 GOMERSAL WINES LYNDOKH ROAD CELLAR DOOR SHIRAZ CABERNET

## TASTING NOTE

Shiraz from our low yielding western ridge vineyard, was fermented on skins for 10 days before being matured in new and seasoned American oak hogsheads for 22 months to add further complexity and finesse. Premium Barossa Valley Cabernet Sauvignon spent 9 days in a small open fermenter followed by 22 months in French oak barrels, before the two wines were blended.

Aromas of black cherries, red plums and cedar, combine with flavours of dark chocolate, forest fruits and spice, producing a balanced wine with structure and an enduring finish. Drinks beautifully now but will reward patient cellaring.

**FOOD SUGGESTION:** Braised beef with roasted, rosemary potatoes

**CELLARING:** Drinks well now will reward patient cellaring for a further 12 years

**SERVING TEMPERATURE:** 16-18 °C

**GRAPE VARIETALS:** 60% Shiraz, 40% Cabernet Sauvignon

**ALCOHOL:** 14.8%

