

# MATILDA PLAINS



## 2018 MATILDA PLAINS RED

The complementary varietals of Cabernet Sauvignon and Shiraz were used to craft the Matilda Plains red blend.

This wine has been carefully blended to provide us with a generous and well balanced palate displaying mouth filling fruit, complementing soft well-integrated tannins and a lingering finish.

This blend provides a wine with a luscious, soft and supple mouthfeel which is further enhanced by 10 months maturation in French and American oak barriques.

REGION: Langhorne Creek

VARIETY: 60% Cabernet Sauvignon, 40% Shiraz

CELLARING: Soft and approachable tannins in this wine allow it to be enjoyed now, although it will gain complexity with cellaring for up to 3 years.

SERVE: With food.

WINEMAKING: The various components were individually fermented in open fermenters to achieve the maximum extraction of flavour and colour. The separate parcels were then carefully blended to ensure the resulting wine had flavour characteristics of the varietals as well as a soft tannin profile and smooth finish.

SPECIFICATIONS: Alcohol - 14.5%  
pH - 3.52  
Total Acidity - 6.45 g/L  
G&F - 0.5 g/L

