



Metala

SEMPER FIDELIS SHIRAZ CABERNET 2021

The Semper Fidelis is sourced from our two oldest vineyards, the “Old Cab” and the “Old Shiraz”, both planted in 1891. The deep, rich alluvial soils these vines are planted on give the wine softness and richness with subtle complexities.

This wine will age gracefully as the tannins soften and the truly unique characters of the Metala vineyard are revealed.

2021 VINTAGE CONDITIONS

We began with a spring that was warm and dry which led into an unusual start to January and February with a few heat spikes followed by some light rains. This delayed harvest a little, but as the weather conditions stabilised and with warm days and lovely cool nights helping retain the natural acidity, we resumed a more ‘normal’ picking time that we hadn’t seen for nearly a decade. Overall, we saw what we believe to be almost perfect ripening.

WINEMAKING

Each year the blend of Shiraz and Cabernet Sauvignon is assessed based on the fruit that was selectively hand-picked. The 2021 vintage is a blend of 70% Shiraz and 30% Cabernet Sauvignon. Alcoholic fermentation in stainless steel with a 10-14 day maceration. Malo-lactic fermentation completed in stainless steel. Aged in French oak hogsheads (30% new) and 1 year old and seasoned 500lt puncheons for 18 months

Appearance: Dark but vibrant and bright magenta.

Bouquet: A soft cocoa/mocha character with blackberries, cassis and dark fruits. Compote of berries, with cedar and nutmeg. A touch of mint and eucalyptus add complexity and regional typicality.

Palate: Medium bodied and elegant. Shiraz fruits upfront, blackberries, red currant and plums with earthy spices. Ample, yet fine, elegant Cabernet tannins provide good structure and length and imply longevity.

Elegant and approachable in its youth, this wine will continue to develop over time. It is with time that the true character of these old vines will reveal their true beauty.

Food and Wine match: Best served Grilled Ribeye Steak with Red Wine Reduction, Braised Lamb Shanks with Rosemary, or Mushroom Risotto with Truffle Oil.

Alc: 14.2% | pH: 3.46 | TA: 6.5