



Cassegrain
A taste of tradition

RESERVE SHIRAZ 2018

ORIGIN

45% Central Ranges
42% Hilltops
13% Canberra District

CLIMATE

Cool temperature

WINE STYLE

This cool climate Shiraz exhibits perfume and white pepper aromas with raspberry and hazelnut flavours. Medium bodied, very complex, lingering tannins and great length. Fermented using natural yeasts and matured in a combination of French 225L and large foudre barrels.

WINEMAKERS

John Cassegrain (Chief Winemaker)
Alex Cassegrain (Senior Winemaker)

TECHNICAL DETAIL

A number of parcels from across several regions were fermented separately in either close stainless steel red fermentation vessels or in hand plunged open

WINE ANALYSIS

Alcohol by Volume: 14.5%
Acidity (T/A): 6.8
pH: 3.43 g/L
Residual Sugar: 1.5 g/L

BOTTLED: February 2020

RELEASED: March 2021

