

SETTLER'S COVE SHIRAZ CABERNET SAUVIGNON

Terroir

80 % of the blend is from the Riverland and Murray Darling regions and 20 % is from cooler climate regions, which brings more grape maturity. Soils are mainly sandy loam. Vines are 15-20 years old on average.

Vinification

Picked in the cool of the night, the fruit is processed as quickly as possible after harvest, crushed and de-stemmed into a red fermenter. It is inoculated at this point with chosen yeast strains to begin the fermentation process. The ferment remains on skins for six days before being pressed off to complete primary fermentation and begin secondary fermentation. After secondary fermentation, the oak maturation starts with 50%/50% American and French oak staves.

Features

Fruit driven and complex, this Shiraz Cabernet blend shows classic characters of the renowned Australian blend. Lifted plum and spice notes on the nose with a hint of sweet and charry oak. The Shiraz and Cabernet work harmoniously together to produce a balanced and structured wine packed full of red and dark berry flavours, soft and generous palate weight, fine-grained tannins and fresh toasty oak overtones.

Food Pairings

The wine will match well with beef whether it be a BBQ'd steak or slow-cooked masterpiece.

Other information

Residual sugars: 7.5g/L | PH: 3.50 | Tartaric acidity: 5.60g/L



Producer

Maison des Futailles

Category

Red

Grapes

80 % Shiraz, 20 % Cabernet sauvignon

Country / Region

Australia, South Eastern Australia

Size

750 ml

Degree of alcohol

14 %

Serving temperature

16 °C to 17 °C

Taste Tag

Fruity and medium-bodied

Available in these provinces

- Quebec