

SACRED HILL

Vibrant easy drinking whites and plump soft reds. Decades since first release, this trusted everyday range of wines is best enjoyed with family and friends.



SACRED HILL SHIRAZ CABERNET 2015

Region
Riverina

Season
Fresh early January rains prepared vines for what was to be a mild & then dry Riverina vintage. The milder temperatures allowed for wonderful expression of fruit aromas and flavours and allowed the retention of natural acid in most varieties.

Tasting Note
Dark cherry red in colour with lifted red fruits and dark plum notes combining with a gentle oak overtone. A medium bodied wine shows a chorus of red and dark berried fruit. A persistence of flavour infused with fine grained tannins provides texture to balance fruit and oak.

Suggested Cuisine
Perfect match for Rare Eye Fillet of Beef, Chipotle Barbecue Burgers with Slaw, Smoked cod with chorizo or Chicken in Sweet Soy with Asian Spices.

General Characteristics
Dry / Medium bodied

Winemaking
The winemaker assessed the Shiraz and Cabernet Sauvignon vineyards throughout the ripening season to select fruit that displayed berry flavour ripeness and optimum sugar/acid balance. Fermentation takes place at 20-22°C for 5-7 days to optimise the extraction of desirable flavour and colour whilst retaining a soft tannin structure. Fermentation with a combination of American and French oak.

Wine Analysis
Alc/Vol: 13.7 pH: 3.51 TA: 6.72

Cellaring
Excellent to enjoy now or can be cellared for up to 3 years.

Winemaker
Riverina Winemakers