



Harvest Dates: March 19th - 20th, 2007 | Alcohol label %: 14.8 | pH: 3.45 | Acidity (TA): 6.7

# Winemaking

Sixteen months in French oak barriques.

### **Appearance**

Dense, dark crimson in colour

### Nose

Perfumed with blackcurrant, violets and cedar.

#### **Palate**

The palate is powerful and intense, layered with cassis, spice and fine seamless tannins.

# **Food Pairing**

Lamb Shanks, Beef Cheeks

