



Cat's Eyes Langhorne Creek Shiraz 2015

Winemaker:	Greg Clack		
Analysis:	Alcohol:	15% vol	
	Residual sugar:	3.4 grams/litre	
	Oak:	French and American oak, a mix of staves and older hogsheads for 12 months	
	SO ² Free:	31 ppm	
	SO ² Total:	78 ppm	
	Total Acid:	6.9 grams/litre	
	pH:	3.2	

The Region

Langhorne Creek is one of the best-kept viticultural secrets and is one of Australia's oldest and most significant wine regions. The area was founded on the broad flood plain influenced by the local Bremer and Angas Rivers and enjoys cooling breezes from Lake Alexandrina.

Wines from Langhorne Creek have received many accolades, but the region was really put on the map by Wolf Blass achieving three successive Jimmy Watson trophies in 1973, 1974 and 1975. Since then the region has gone from strength to strength and is highly regarded, by those in the know!

Shiraz is a variety which does particularly well in the region, so we sourced premium grapes from selected vineyards across Langhorne Creek, to produce this stylish fruit driven Shiraz.

The Wine

In the winery the grapes were vinified using a combination of fermentation techniques and French oak to build structure; this has produced a wine which exhibits layered complexity, spiciness, great depth of fruit and good oak integration.

Colour

A rich dark plum red with a slight purple hue.

Aroma

A complex nose with aromas of ripe plums and rich dark cherries, with hints of vanilla and chocolate.

Palate

The wine has a rich full flavour with excellent length and structure. A combination of blackcurrant, succulent dark plums, ripe cherries and dark chocolate, finishing with soft velvety tannins, well balance with by elegant spicy oak.

Cellaring

The wine tastes great now, but will reward those with the patience to cellar for a couple of years.