

Under Oaks Gemini

VINTAGE:

2017

CULTIVAR:

Shiraz (50%) & Cabernet Sauvignon (50%)

APPELLATION:

Coastal region

IN THE VINEYARDS:

All grapes come from trellised, irrigated vineyards and were hand-picked in the early morning hours between mid-January and late February.

TASTING NOTES:

The structure and depth of Cabernet Sauvignon is ameliorated by the ripe, velvety and juicy jammy fruit flavours of Shiraz. This combination, with oak maturation to add extra spice and complexity, and to soften the edges, has produced a wine which is far greater than the sum of its parts.

ANALYSIS:

Alcohol: 15%
Residual sugar: 2.8 g/l
Total Acidity: 5.1 g/l
Volatile Acidity: 0.56 g/l
pH: 3.76

AGEING POTENTIAL:

This wine is drinking beautifully now but will possibly reach its optimum by winter 2022.

SERVING SUGGESTIONS:

A Cabernet Sauvignon Shiraz combination is magnificent with anything from rare to medium-rare grilled steaks, perfectly braised beef dishes or lamb flavoured with a bit of rosemary. For the non meat eaters – grilled portabello mushrooms work a charm as well as hard cheeses such as aged cheddar.

