



ROCKCLIFFE

Quarram Rocks
2018 Shiraz-Cabernet
WESTERN AUSTRALIA



COLOUR

Deep maroon with purple hue.

NOSE

Lifted, spicy redcurrant with underlying cassis and hints of dark chocolate.

PALATE

Fresh passionfruit and tropical fruit notes and a crisp cool climate herbaceous finish.

WINEMAKING

The 2018 Shiraz and Cabernet fruit was machine picked then destemmed/crushed into small fermenters and inoculated. The fermenters were pumped over with aeration twice a day, temperature was held around 25C, then allowed to warm up for a long ferment maceration. The Cabernet portion received post-ferment maceration to soften and integrate the tannins. The wine was then transferred into barrel for malo-lactic fermentation, allowing soft integration of the grape and oak tannins. The wine was fined and then bottled.

FOOD PAIRING

Traditional Osso Bucco on sweet potato mash.

VINTAGE NOTES

Starting the season, good rain events produced strong growth, canopies and budburst flowing to excellent yields and creating one of the best vintages in a decade.

Progressing to a long cool summer providing the slow steady ripening of fruit that gives us the intense flavour and acidity that we hope and dream for every vintage. All areas of the Great Southern were gifted this incredible season and fruit from all the Rockcliffe Vineyards looking superb.

QUICK NOTES

VINTAGE
2018

WINEMAKERS

*Elysia
Harrison/Mike
Garland/Lucy
Maddox*

GRAPE VARIETY

*Shiraz 73%
Cabernet
Sauvignon 27%*

GROWING AREA

Great Southern

ALC %/VOL

14.0 % v/v

TITRATABLE ACIDITY

6.61 g/l

pH

3.58

CELLAR POTENTIAL

5-7 years

OAK

Older French Oak

MATURATION

14 months

JAN CODE

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