

Inkberry is crafted from our Mountain-Estate vineyard on the rugged Western side of Australiá Great Dividing Range. The cold mountain air that once settled over the goldfields in Australiá own wild west now nurtures the grapes in one of Australiá best wine regions. Made from vines planted on ancient soil. Inkberry grapes get the first rays of sunlight that reach the slopes of our mountain estate giving the wines rich, fruit-forward flavours and a dark, inky complexion that can only occur through a methodical cool-climate ripening. Aged in American oak, Inkberry wines are softly textured with intricate spice flavours with elegant, yet persistent tannins.



2017 inkberry shiraz cabernet

blend:	60% Shiraz, 40% Cabernet Sauvignon
region:	Central Ranges, Australia
harvest:	Early March 2017 for Shiraz, mid-March 2017 for Cabernet Sauvignon
winemaking:	Grapes were harvested at their optimum ripeness over a 3 week period. The fruit was de-stemmed and then fermented at warm temperatures with twice daily maceration of skins to assist in colour and flavour extraction. Pressed off skins at the completion of ferment, this wine was then lightly matured on American & French oak for 9 months. Blending trials ascertained the required combination shiraz & cabernet in the blend, to achieve the best blend of fruit weight, tannin & oak.
winemaker:	Debbie Lauritz. B Ag. Sci. (Oen)
appearance:	Crimson red with vibrant purple edges.
aroma:	Red currants & cranberries. Lifted bright red berries with hints of spice and integrated oak.
aroma: palate:	
	spice and integrated oak. Full bodied, intense blackberry fruits with a soft sweet mid palate;
palate:	spice and integrated oak. Full bodied, intense blackberry fruits with a soft sweet mid palate; lifted vanillin oak and a fine tannin finish.



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