



TAYLORS®

MASTERSTROKE

EVERY WINE WE CRAFT IS BORN FROM A MASTERSTROKE: A DECISION THAT CHANGED THE COURSE OF AUSTRALIAN WINEMAKING. PAYING TRIBUTE TO THAT MASTERSTROKE, WE DEMONSTRATE OUR PASSION FOR REGIONAL DISCOVERY AND WINEMAKING ARTISTRY. THIS RANGE OFFERS THE ULTIMATE EXPRESSIONS OF VARIETAL CHARACTER AND CHAMPIONS THE DIVERSE REGIONAL TERROIR WHERE EACH VARIETAL SHINES.

CABERNET SHIRAZ 2018

REGION

Clare Valley

VINTAGE CONDITIONS

Whilst the growing season was characterised as warm and dry for vintage 2018, we avoided any major heatwaves and so to that end, vintage was relatively calm and controlled. Overall, the winemaking team reported that the quality of the wines from this vintage are very good indeed.

COLOUR

At release, the wine is a deep crimson red with an evolving brick red hue to the rim.

NOSE

The wine displays layered and complex aromas of blackberry, cassis, fruit pastille, dark chocolate, mocha, cedar, with hints of leather and cigar box from high-quality oak maturation.

PALATE

This is a full bodied wine with rich flavours intermingling harmoniously with tightly wound oak tannins. Across the palate, black cherry, cassis, olive tapenade, dried mint and a hint of charcuterie characters delight. There is a long persistent finish of cigar box and spiced fruit compote.

OAK MATURATION

The wine was matured in a fine grained French oak barriques (a combination of new and seasoned) for a period of 24 months before being bottled.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a long term under ideal conditions.

TECHNICAL DETAILS

Alcohol	14.0%	Acid	6.36g/litre
PH	3.50	Residual Sugar	0.70g/litre

