



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

CLASSICS SHIRAZ CABERNET SAUVIGNON

VINEYARDS

The Shiraz (60%) Cabernet Sauvignon (40%) is sourced from old low yielding vineyards in Ebenezer, Kalimna, Koonunga Hill and Bethany. The vineyards range from 60-80 years of age. The yield was between 1 to 1.5 tons to the acre.

WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Shiraz and Cabernet Sauvignon are fermented on skins for 14 days at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 18 months in oak, matured on lees to maintain fruit profile and animation, minimal SO2. Topped up every 3 weeks.

OAK TREATMENT

The Shiraz Cabernet spent 18 months in: 70% New French Oak
30% 2-4 Year Old French Oak.

TASTING NOTES

This blend has an alluring nose of chocolate, blackberries, cedar and crushed herbs that lead into an intense mid-palate with fine-grained tannin and incredible density. The finish is fresh and lively with flavours that linger on and on. Will age reliably under stelvín for 8-15 years.

