

# SMALL STEPS

## SHIRAZ & CABERNET SAUVIGNON 2007



**Region:** *This wine, described as “South Eastern Australian” is a blend of Shiraz from the Hilltops region of New South Wales, with the balance being Cabernet Sauvignon from the Swan Hill region of Victoria and the Gundagai region of southern New South Wales.*

**Season:** *A dry season of very low crops brought about by the drought in Southern Australia which has now entered its sixth year.*

**Fruit Details:** *51% Shiraz and 49% Cabernet Sauvignon. The blending of Shiraz with Cabernet Sauvignon is a uniquely Australian practice. The Shiraz fills out the “doughnut hole” middle palate of the Cabernet and has been so used for decades in many of Australia’s greatest wines.*

**Oenology:** *The two varieties were each fermented at two separate wineries, using a mix of fermentation techniques. The Shiraz portion had instave treatment and the Cabernet portion saw time in old French oak barrels. Blended, filtered and bottled in November 2008.*

**Tasting Notes:**  
*Colour: Strong looking purple-red colour with good brightness.*  
*Bouquet: Complex with the minty Cabernet nose predominant and the black berry nose of the Shiraz a complimentary note. Some pepper and a hint of oak complete the package.*  
*Palate: Refined, with rich, sweet berry flavours. Excellent palate extension in a complex and uniquely Australian style.*

**Food Match:** *This quite elegant style will carry a range of food, from chicken and duck, through to lamb: recommended also with Asian food and lighter pasta dishes. For a treat we recommend roast lamb with fresh thyme, rosemary and sage or vintage cheddar cheese.*

**Technical Details:**  
*A/V 13.5°*  
*TA 6.1 gpl*  
*SO2 32/85*  
*PH 3.50*  
*VA .34*