



SHOTTESBROOKE 'PUNCH' RESERVE CABERNET SAUVIGNON

Vintage 2010 **Variety** 100% Cabernet Sauvignon **Region** 100% McLaren Vale

Shottesbrooke is a small exclusive family owned vineyard and winery located in the eastern pocket of the beautiful and tranquil McLaren Vale, just 45 minutes from Adelaide. Set in the foothills of the Fleurieu Peninsula the award winning cellar door, opened in 1995, has magnificent views over the gum studded vineyards.

Punch is named after a hard working Clydesdale horse who worked the land now planted to our vineyards until the late 1940's. The *Punch* Reserve Cabernet Sauvignon joins our *Eliza* Shiraz and *The Proprietor* as our benchmark wines, named in acknowledgement of the contribution of the early pioneers of viticulture in McLaren Vale.

The *Punch* Reserve is a wine only produced in years of exceptional quality. Limited production of 477 dozen.

Viticulture

McLaren Vale has a Mediterranean climate with a generous growing season allowing full flavour development in all grape varieties. The Reynell clone Cabernet Sauvignon grapes were planted in the late 1960's on soil of moderate fertility and, with minimal irrigation, consistently result in low yields of high quality, generally yielding 2 tonne per acre. We select only the best parcels of this to produce *Punch*.

Winemaking

The grapes were picked on 22nd March 2010 at 14.3 Baume and fermented in static fermenters. After sugar dryness the grapes were gently pressed to barrel to complete malolactic fermentation in a mixture of new, 2 and 3 year old French Oak hogsheads.

Tasting Notes

Colour

Rich purple hues of vintage are mellowing into a deep red which comes with oak maturation and maturity.

Nose

The nose exhibits small berry fruit aromas of black cherries, blueberries and black currants, along with a hint of mint and pepper.

Palate

The first impression of the palate is of richness and depth. Further exploration shows layers of toasty oak characters and some dark chocolate flavours along with mint and blackcurrant. The structure and texture is mouth filling with great length.

Food Match Premium sirloin steak

Cellaring Drink now until 2026

Bottling Date 8th February 2012

Technical Details

Specific Gravity	.9938	(FREE) Sulphur Dioxide	33 mg/L
Alcohol	14.45 v/v	(TOTAL) Sulphur Dioxide	90 mg/L
Volatile Acidity	0.49 g/L	Residual Sugar	3.4 g/L
Titrateable Acid	6.8 g/L	pH	3.41



PRODUCED BY
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