



SHOTTESBROOKE PUNCH

Vintage 2006 **Variety** 100% Cabernet Sauvignon **Region** 100% McLaren Vale

Shottesbrooke is a small exclusive family owned vineyard and winery set in the eastern pocket of the beautiful and tranquil McLaren Vale, just 45 minutes from Adelaide. Magnificent views over the gum-studded vineyards, up to the rolling Willunga Hills, can be viewed from the award winning cellar door opened in April 1995.

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

Limited Production - Only produced in years of exceptional quality

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 from this to produce *Punch*.

Winemaking

The grapes were picked in 14th March 2006 at 13.8 Baume and fermented in static fermenters. At 2 Baume the grapes were gently pressed and completed alcohol and malolactic fermentation in new French Oak hogsheads. The wine then stayed in the barrels for the 14 months before a light filtration and bottling.

Tasting Notes

Colour

Rich purple hues of vintage are mellowing into the deep red, which comes with oak maturation & maturity.

Nose

The nose exhibits small berry fruit aromas of black cherries and black currents with a hint of mint and pepper.

Palate

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

Food Match Premium sirloin steak

Cellaring Now until 2017

Bottling Date March 4th 2008

Technical Details

Specific Gravity	0.9957	Sulphur Dioxide FREE	32 mg/L
Alcohol	14.0 v/v	Sulphur Dioxide TOTAL	80 mg/L
Volatile Acidity	0.62 g/L	Residual Sugar	2.9 g/L
Titrateable Acid	7.80 g/L	pH	3.4

Accolades and Reviews

91 Points, Stephen Tanzer, *International Wine Cellar USA*

93 Points, James Halliday 2010 *Wine Companion* Has very good varietal definition to both varietal and palate; black fruit with a dusting of dark chocolate runs through an even palate with excellent line and balance. Drink to 2016

