



# ENCHANTED PATH

## SHIRAZ CABERNET



### 2014 Tech Sheet

#### The Blend

When making the Enchanted Path, we make the Carnival of Love Shiraz first and then blend it with our very best parcel of Cabernet Sauvignon. We don't make it according to a formula but according to the personality of both of the wines in that particular year. Sarah has the gift of being able to taste the wines and imagine the blend, Sparky does it scientifically, but they always arrive at the same conclusion! This year, they found the perfect blend was 70% Carnival of Love and 30% Prime Cabernet.

#### Viticulture Report

Almost the perfect vintage. We had heat in January, some rain in February just when we needed it, and perfect ripening weather in March with temperatures in the mid 20s (77F). The openness of the canopies and ventilation in the fruit zone gave us lovely clean fruit.

#### Winery Report

Most of our fruit was picked in April, producing great colour and depth. The reds went through primary and malolactic fermentation and barrel maturation in record time. The resulting 2014 wines are amazing.

#### Winemaker Tasting Notes

A mouthful of red fruit; cherries, wild berries and fresh plum greet you upon tasting this year's harmonious blend of Shiraz and Cabernet. The two compliment each other seamlessly as vanilla and dark chocolate integrate with cinnamon spice and notes of mocha to form the perfect balance. Silky tannins give this enjoyable wine phenomenal length, allowing your taste buds to continue to dance long after the last sip.

#### Awards

2014	WS 93; Winestate 4 stars
2013	WS 93
2012	WS 93; WA 92+; Winestate 5 stars
2011	WA 92pts; WS 92; Winestate 4 stars
2010	WA 94; WS 93
2009	WA 93; WS 91
2007	WA 95+; WS 91 and Editor's Most Exciting New Wine
2006	WA 94; WS 93
2005	WA 96; WS 90



**MARQUIS FRUIT WEIGHT**  
*Our guarantee of quality*

**Required: 85% - 90% Actual: 88%**

Marquis Fruit Weight™ is the percentage of your palate (from the tip of your tongue going all the way back) that's covered by the velvety sensation of fruit, before you experience any of the structural components of the wine.

Vineyards:  
Gateway & Prime  
McLaren Vale

Sustainably Grown  
Picked 4<sup>th</sup> – 11<sup>th</sup> April

Barrel fermented and matured:  
94% American oak; 6% French  
85% new; 15% one year old

Alc/Vol: 16%  
Residual sugar: 3.2  
pH: 3.53

RRP: \$75

What is the **Enchanted Path**?  
Enchanted Path celebrates everyone's  
journey in life.