

DUTSCHKE

BAROSSA VALLEY

Tasting Notes

Jackson



2010 JACKSON CABERNET SHIRAZ

The beloved St. Jakobi Vineyard hosts a number of grape varieties with Shiraz leading the way. Alongside our Shiraz is a small patch of Cabernet Sauvignon that was planted back in 1978. This Cabernet often finds its way into our blended Shiraz Cabernet Merlot.

I've had the thought of producing a Cabernet Shiraz blend for some time. These two varieties go together so well, resulting in wines that have wonderful structure and flavour. It's no wonder Aussie winemakers have been blending these two varieties for such a long time.

A smaller than expected crop of "78 Cabernet" was harvested in 2010, creating the dilemma of deciding where we would ferment this small parcel of fruit. On the same day the Cabernet was harvested, a volume of juice was run off of a small Shiraz ferment for a parcel of port. With the Shiraz skins still in the fermenter and a small quantity of juice, the decision was made to crush the Cabernet grapes directly on top, creating a co-ferment and our first ever "Jackson" Cabernet Shiraz.

This already blended wine of 55% "78 Block" Cabernet and 45% "95 Block" Shiraz, matured for 20 months in our barrel shed in a combination of new and older American and French oak hogsheads, supplied to us by a range of coopers. The result is a full flavoured wine, deep in both concentration and mouthful, expressing the grower's personalities of Cabernet and Shiraz in palate concentrations of red and black berry fruits.

The 2010 "Jackson" Cabernet Shiraz is named after our young lad who frequently visits me in the shed to share in many long stories while I tweak the blends.

We trust you'll enjoy it!

Winemaker:	Wayne Dutschke
Vineyards:	St. Jakobi Vineyard "78 Block" Cabernet and "95 Block" Shiraz
Region:	Lyndoch, Barossa Valley, South Australia
Harvest Dates:	15th March ("95 Block" Shiraz) and 17th March ("78 Block" Cabernet)
Fermentation:	8 Day co-ferment in static fermenters with twice daily pump overs
Oak Maturation:	20 months in new, one and two year old Hogsheads (50% French and 50% American Oak)
Alcohol:	14.8%
Cellaring potential:	Drink now to 2020

Dutschke Jackson St Jakobi Vineyard Cabernet Shiraz 2010

Shiraz master Wayne Dutschke proved his skill with varietal cabernet under his 'Sami' label in recent times, but for years this has been his secret weapon in subtly tweaking shiraz. We have awaited his first cabernet shiraz in trembling, child-like anticipation. It has landed at last, and, boy oh boy, does it meet expectation. The colour is profound, an impenetrable black with a vibrant purple rim. Then a primary, alluring, dense concentration that captures both cabernet and shiraz personality in violets, blackcurrants, cassis and plums, meshing seamlessly with dark chocolate and coffee oak and supple, fine tannins. With signature Dutschke craftsmanship, sumptuous density meets pristine, lifted fruit character and layer after layer of enticing allure. Jackson, you've just outdone Sami! Be quick – 270 dozen won't last long.

Reviews from a recent edition of *Wine Taste Weekly* by Tyson Stelzer