

DUTSCHKE

BAROSSA VALLEY

2010 SINGLE BARREL CABERNET SAUVIGNON / SHIRAZ

St Jakobi 78 & 95 Blocks

Alongside our Shiraz on the St Jakobi vineyard is a small patch of Cabernet Sauvignon that was planted back in 1978. In 2010 a smaller than expected crop of "78 Cabernet" was harvested creating a slight problem on deciding where we would ferment such a humble parcel of fruit.

We held the harvested Cabernet grapes over-night in bins before deciding to crush them directly on top of an equally small sized quantity of Shiraz that was fermenting in a larger fermenter. It was an efficient way of us using the fermentation space and a way of instantly blending our first ever Cabernet Shiraz, something we had wanted to do for quite some time.

Conditions during the 2010 Vintage were dry and mild, creating slower ripening conditions and allowing us to harvest both Shiraz and Cabernet at their optimum maturity. This was certainly a good year for us to give the Cab/Shiraz blend a go! There is something to say about combining these two varieties and fermenting them together. Cabernet and Shiraz go together so well and make wines that have wonderful structure and flavour. It's no wonder Aussie winemakers have been blending these two varieties for such a long time.

Our 2010 "stand out" barrel of Cabernet Shiraz was a Radoux "Tradition" Central France French Oak Hogshead purchased new in 2010. This particular barrel showed a wonderful balance of rich dark fruits and fullness, hints of chocolate and lovely spicy oak tannins. As per usual we have bottled the wine just as we found it, unblended, unfinned and unfiltered. I'm sure you will be able to enjoy this wine as a younger wine, but I recommend giving it time (at least 12 - 24 months) to soften and complex in the bottle. It will also comfortably age and develop for 8-10 years if a more mature wine is preferred. Then just decant and enjoy it with good friends.

W.D. Dutschke

THE WINE:

Bottles made:	Only 400 Bottles
Vineyard:	Ken Semmler's St. Jakobi Vineyard Lyndoch, Barossa Valley, South Australia
Vineyard Block:	1978 planted Cabernet & 1995 planted Shiraz Blocks
Harvest Date:	Shiraz 16th March 2010 / Cabernet 17th March 2010
Fermenter Type:	Stainless Steel static Fermenters
Fermentation Time:	8 Days with twice daily pump-overs
Temperature of Ferment:	20-28 degrees C
Pressing:	Basket pressed
The wine:	55% Cabernet / 45% Shiraz
Fining:	None
Filtration:	None
Alcohol:	15.0%
pH:	3.50
Total Acid:	8.0 g/l
Cellaring potential:	8-10 years
Winemaker:	Wayne Dutschke

THE BARREL:

Cooper:	RADOUX "Tradition"
Origin:	Central France
Size of Barrel:	300-litre Hogshead
Toasting Level:	Medium Toast
Date Purchased:	2010
Length of time in Oak:	26 months



Ken and Helen Semmler