

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 Savvignon 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 ttogshead 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, unfined 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.

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Bottles made:

Vineyard:

Region:

Vineyard Block:

Harvest Date:

Fermenter Type:

Fermentation Time: Temperature of Ferment:

Pressing:

The wine: Fining:

Filtration: Alcohol: ptt:

Total Acid: Cellaring potential: Winemaker: Only 400 Bottles

Ken Semmler's

St. Jakobi Vineyard

Lyndoch, Barossa Valley,

South Australia

1978 planted Cabernet &

1995 planted Shiraz Blocks Shivaz 16th March 2010

Shiraz 16th March 2010/

Cabernet 17th March 2010 Stainless Steel static Fermenters

8 Days with twice daily pump-overs

20-28 degrees C

Basket pressed

55% Cabernet / 45% Shiraz

None

None

15.0% 3.50

8.0 0/1

8-10 years

Wayne Dutschke

THE BARREL:

Cooper: Origin:

Size of Barrel:

Toocting Level

Toasting Level:

Date Purchased: Length of time in Oak: RADOUX "Tradition"

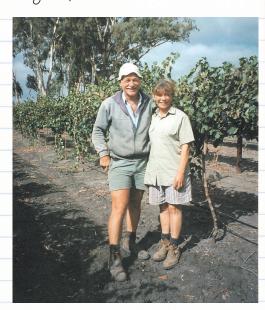
Central France

300-litre Hogshead

Medium Toast

2010

26 months



Ken and Helen Semmler