



Corrina's Shiraz Cabernet 2016 McLAREN VALE

THE YEAR THAT: Corrina wore new blue boots

HISTORY

With 100 ha of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages.

WINE & VINTAGE

The 2016 vintage was a low-cropping one, and this resulted in exceptional intensity of flavour.

A rare beast, the Corrina's is a co-fermented, field blend of Shiraz and Cabernet Sauvignon, made only in years when both varieties reach optimum ripeness at harvest. Bright, leafy Cabernet dominates the nose & rich mint-choc fills the generous palate. Perfect for a Sunday lamb roast.

AROMA

Deep cherry berry, smoked meats and tar

PALATE

Rich mulberry and mint chocolate biscuit, slippery texture, lively acidity and crunchy tannins.

THE YEAR THAT CONTINUED...

Our winemaker Corrina got sick of wearing her normal brown workboots, so lashed out and got a bright blue suede pair. By the end of vintage they were more of a dull purple!!

WINEMAKER

Corrina

Corrina Wright, 6th Generation

SMALL BATCH PRODUCTION

3216 bottles

GRAPE VARIETY

51% Shiraz

49% Cabernet Sauvignon

REGION

100% McLaren Vale

COLOUR

Deep, dark maroon

ALCOHOL

14 %



WHAT THE WRITERS HAVE TO SAY

"Co-ferments of shiraz and cabernet are rare, cabernet usually ripening later than shiraz. Not strictly a field blend (the blocks are separate), but picked on the same day. Cabernet may be the junior partner, but it certainly has its say with its different tannin profile. The bouquet is fragrant, cassis and blackberry a dancing duo. I'm not as convinced about this wine as its Shiraz sibling." – James Halliday - 2019 Wine Companion

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STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.