



## 2009 LOST & FOUND Shiraz Cabernet

### DESCRIPTION

Varieties: 50% Shiraz and 50% Cabernet Sauvignon  
Colour: Medium to dark red  
Nose: Berry fruits and hints of spice  
Palate: Generous berry fruits, balanced medium bodied wine with toasty oak and soft ripe tannins

### SHOW AWARDS

Bronze: 2010 National Cool Climate Wine Show  
2010 Australian Small Winemakers Wine Show

### CELLARING

Now to 2018

### FOOD MATCH

A favourite with pastas and most red meats or just a good old fashioned aussie barbeque

### VINEYARD NOTES

Vineyard: Selected parcels from all three vineyards (house, winery & south)  
Trellising: North – South facing rows with vertical shoot positioning  
Yield: 5 tonnes/hectare  
Picking: 27<sup>th</sup> March – 3<sup>rd</sup> April  
Beaumé: 13.1 – 13.8

### WINEMAKING NOTES

Fermented: Two tone open fermenters for period of 6-8 days. Hand plunged at least 3 x a day  
Pressing: Basket pressed  
Oak: 1 – 4 yr old French and American oak barriques for 12 months  
Fining: Medium egg white fined followed by light filtration  
Bottling: 7<sup>th</sup> July 2010

### TECHNICAL DETAILS

pH: 3.55  
Acidity: 6.2g/l  
Alcohol: 13.3%

### VINTAGE REPORT

Good spring rain ensured dams were full and soil moisture was good until well into January. The typical hot and windy conditions came late January/February. At that stage supplemental irrigation helped to guarantee the vines maintained their leaves and fully ripened the fruit. Another excellent vintage for Chardonnay, Shiraz and selected parcels of Cabernet Sauvignon. The heavy rains and winds in the spring did affect flowering and fruit set so that quantity was down on 2008 (total of 41 tonnes).