



Cabernet Shiraz Merlot 2012

Jim Ingoldby established Ingoldby Wines in McLaren Vale in 1973. Since that time, Ingoldby Wines have made a succession of award-winning wines in the traditional McLaren Vale style. The region is renowned for producing concentrated, full flavoured fruit, delivering red wines that are approachable in their youth with the ability to improve with time in the cellar.

Individual vineyard parcels were fermented separately in various fermenters. The parcels were pressed off skins once fermentation was complete. Select parcels of each of variety were matured in oak, of which 5% was new oak, to bring complexity to the blend. The other components remained in tank to bring freshness and fruit lift. Prior to blending, each component was reassessed to ensure the right balance of lifted fruit and complexity was achieved. This balance was found using 55% Cabernet Sauvignon, 35% Shiraz and 10% Merlot.

Winemaker Comments

Kate Hongell

Vineyard Region

McLaren Vale

Vintage Conditions

2012 vintage in McLaren Vale was fantastic, with the lower yields producing excellent quality throughout the region. The cooler nights once again had a great impact on the grapes, with an early harvest ensuring no incidence of disease.

Technical Analysis

Harvest Date March 2012

pH 3.6

Acidity 7.0g/L

Alcohol 14.5%

Residual Sugar 0.2g/L

Bottling Date July 2013

Peak Drinking Can be enjoyed now but will reward careful cellaring for five years.

Grape Variety

55% Cabernet Sauvignon, 35% Shiraz, 10% Merlot

Maturation

70% in seasoned French & American oak, 5% in new French & American oak.

Colour

Ruby Red

Nose

The bouquet of this wine has upfront mulberry and blueberry fruit supported by a hint of eucalypt and herbal spice.

Palate

The three varieties of Cabernet, Shiraz and Merlot combine beautifully to produce a truly luscious wine. It is structural with even tannins, blackberry fruit and a savoury finish.