



Cabernet Shiraz Merlot 2013

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: Kate Hongell

Vineyard Region: McLaren Vale

Vintage Conditions: 2013 vintage in McLaren Vale was once again exceptional. Good winter rainfall set the vines up with great soil moisture leading into the growing season. A hot spell in January certainly sped up ripening of the grapes, and there was a mad rush to pick at optimal maturity.

Harvest date: March 2013

pH: 3.57

Acidity: 6.8g/L

Alcohol: 14.5%

Residual sugar: 0.6g/L

Bottling date: March 2015

Peak drinking: Drink now, or cellar for five years

Grape variety: 48% Cabernet Sauvignon, 47% Shiraz, 5% Merlot

Maturation: Parcels of this wine were matured with seasoned American and French oak barrels while un-oaked portions was retained to keep the wine's vibrant fruit characters.

Colour: Ruby red.

Nose: Bouquet of cherries, raspberries and black forest cake.

Palate: Three varieties of Cabernet, Shiraz and Merlot combine beautifully to produce a truly luscious wine. It is fruit driven, with upfront berry flavours making way for a balanced wine with slight herbal characters, grainy tannins and a subtle touch of oak.

