

ULUPNA
SHIRAZ CABERNET SAUVIGNON
'CELLAR RESERVE'

2016

The. Australian Dialogue - The Shiraz/Cabernet Sauvignon is considered the classical Australian blend. Multifaceted and versatile, its complex and yet appealing character demands to be shared and is enjoyed by a wide audience. Creating and sustaining conversation, it connects people with others, in celebration.



OVERVIEW	The sun filled Goulburn Valley region produces intense varietal fruit with excellent structure. The Ulupna vineyard is situated on a small, distinctive site with the cooling influence of the Murray River and the alluvial soils, which are steeped in Red Gum and Peppercorn tree relics. As well as reflecting the landscape that it comes from, it is also a reflection of the people who made it. Long time residents in Australia and Europe, the Ulupna team brings European awareness and sensitivities into an Australian context.
VINIVITICULTURAL DETAILS	The grapes are machine harvested at night so as to be cool and ready for fermentation upon arrival. Fermentation takes between 10-15 days and is temperature controlled with remontage 4 – 5 times per day. Both Shiraz and Cabernet Sauvignon grapes are fermented together to create an integrated blend. The air bag press is set to a soft setting to gain flavour but not bitterness. Wood treatment varies according to the vintage conditions but is used sparingly to allow the fruit to shine.
GRAPE VARIETY & VINEYARD	Shiraz (70%)/Cabernet Sauvignon (30%), 100% from Ulupna's own vineyard in the Goulburn Valley, Central Victoria.
WINE ANALYSIS	Alc/Vol: 15.0%, TA: 6.39 g/L, pH: 3.41
VINTAGE CONDITIONS	A warm and wet growing season led to unusually fast maturation and extraordinarily high yields of intense fruit. By harvesting at night, the grapes arrived to the winery in pristine condition and cool, so cool fermentation was ensured.
EYE	Deep purple with ruby hints.
NOSE	Mint, blackberries and cloves precede the earthy scents of garrigue or curry leaves, with notes of spice, plums and juniper.
PALATE	Spicy and herbal with a dry, moderate acid, medium weight and fine-grained tannins. The beautiful balance doesn't show the alcohol
FOOD MATCHES	Veal alla Pizzaiola or Gnocchi alla Sorrentina.
CONCLUSION	Drink now, or cellar for 7-8 years.
LAST TASTED	July 2017
AWARDS (PER WINE STYLE & PER VINTAGE)	<p>2013 Shanghai International Wine Challenge – Bronze (2009 vintage)</p> <p>2014 Melbourne International Wine Competition – Bronze (2012 vintage)</p> <p>2015 Berlin International Wine Competition – Bronze (2013 vintage)</p> <p>2015 China Wine and Spirits Awards –Double Gold (2013 vintage)</p> <p>2016 Halliday Wine Companion – 89 Points (2013 vintage)</p> <p>2016 Melbourne International Wine Competition - Bronze (2014 vintage)</p> <p>2017 Wine Enthusiast Importer Connection - 88 Points (2015 vintage)</p> <p>2017 Decanter World Wine Awards - Commended, 85 points (2015 vintage)</p> <p>2017 China Wine and Spirits Awards - Bronze (2015 vintage)</p> <p>2018 Ultimate Wine Challenge - 88 points (2016 vintage)</p> <p>2018 Shanghai International Wine Challenge - Gold (Orbit label, 2016 vintage)</p> <p>2018 China Wine & Spirits Awards - Gold (2016 vintage)</p> <p>2019 Halliday Wine Companion - 88 points (2016 vintage)</p> <p>2018 Australian & New Zealand Boutique Wine Show - Bronze (2016 vintage)</p> <p>2018 International Wine & Spirit Competition - Bronze (2016 vintage)</p>

