

ULUPNA  
**BLACK LABEL**  
**'CELLAR RESERVE'**  
**SHIRAZ CABERNET SAUVIGNON**  
 2015

*History, Style and Taste*



**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: 15.2%, TA: 6.52 g/L, pH: 3.61

**VINTAGE CONDITIONS**

An early summer meant that the grapes ripened earlier and the harvest was done two weeks earlier than the previous vintages. A difficult vintage as all the grapes ripened very close to each other. By harvesting at night, the grapes arrived to the winery in pristine condition and cool, so cool fermentation was ensured.

**EYE**

Deep ruby with purple hues.

**NOSE**

Complex fruit aromas rise out of the glass – ripe raspberries, blueberries, black cherries, dried herbs and toast with overtones of cloves and cinnamon.

**PALATE**

The palate shows cherries, plums and blueberries with dark chocolate on the finish. Well-integrated acid and tannins bring a lovely structure to the wine supporting all this fruit.

**FOOD MATCHES**

Pork belly or aged Cheddar

**CONCLUSION**

A wine that shows complexity with a very long persistent finish on the palate. Cellar for up to eight years to gain even more complexity.

**LAST TASTED**

July 2016

**AWARDS (PER WINE STYLE & PER VINTAGE)**



2013 Shanghai International Wine Challenge – Bronze (2009 vintage)  
 2014 Melbourne International Wine Competition – Bronze (2012 vintage)  
 2015 Berlin International Wine Competition – Bronze (2013 vintage)  
 2015 China Wine and Spirits Awards – Double Gold (2013 vintage)  
 2016 Halliday Wine Companion – 89 Points (2013 vintage)  
 2016 Melbourne International Wine Competition - Bronze (2014 vintage)  
 2017 Wine Enthusiast Importer Connection - 88 Points (2015 vintage)  
 2017 Decanter World Wine Awards - Commended, 85 points (2015 vintage)

2017 China Wine and Spirits Awards - Bronze (2015 vintage)  
 2018 Ultimate Wine Challenge - 88 points (2016 vintage)  
 2018 Shanghai International Wine Challenge - Gold (Orbit label, 2016 vintage)  
 2018 China Wine & Spirits Awards - Gold (2016 vintage)  
 2019 Halliday Wine Companion - 88 points (2016 vintage)  
 2018 Australian & New Zealand Boutique Wine Show - Bronze (2016 vintage)  
 2018 International Wine & Spirit Competition - Bronze (2016 vintage)  
 2019 Concours International de Lyon - Silver (2016 vintage)