

FERNGROVE

G R E A T S O U T H E R N
W E S T E R N A U S T R A L I A

WINE NAME	Queen of Sheba Cabernet Sauvignon Shiraz
RANGE	Orchid
VINTAGE	2019
WINE STYLE	Full-bodied red wine.
GRAPE VARIETY	85% Cabernet Sauvignon, 13% Shiraz
GROWING REGION	Frankland River, Western Australia.
TECHNICAL DETAILS	Alc 13.5% pH 3.61 TA 6.20g/L RS 1.13g/L
APPEARANCE	Dark ruby with slight garnet tinge.
NOSE	Lifted black currant cassis and brooding dark berries with a hint of pepper spice and cloves.
PALATE	A rich, full bodied and dense wine with ripe berry, cassis and chocolate layers. The firm, silky tannins leads to a subtle, enjoyable lingering finish.
VINIFICATION	2019 vintage was lower yielding compared to other years and our vines had reduced canopies and vigour. The combination of a cool, dry ripening period and meticulous vineyard management meant our reds accumulated an amazing concentration of flavour and richness. Our winemaking team visited the vineyard regularly as the fruit neared maturity to ensure we picked at the perfect balance of flavour, sweetness and acidity. The fruit was hand harvested and gently destemmed to our open fermenters and left on skins for 3 weeks. The wine received regular pump overs and 'rack and returns' to ensure an even temperature and desirable level of colour and tannin extraction. The 2019 Queen of Sheba was then pressed and sent to French oak barrels for 18 months maturation. The winemakers carefully select barrels for the blending process prior going to bottle.
CELLARING	Will benefit from careful cellaring for up to 10 years.
SERVE	At room temperature 18C.
FOOD	Slow cooked lamb.

