



Canonbah Bridge

Named after the old township of Canonbah, that bordered the McLaughlin's farm. In the early 1900's the township was deserted and to this day all that remains is the old Canonbah Bridge.

2007 Shiraz/Grenache/Mourvedre

Vineyards:

The fruit is picked at a low yield of 2 tonnes/acre.

Winemaking:

Created in a Cote du Rhone style. Rhone yeasts are used, with each varietals being fermented individually to 28-30 degrees Celsius.

The Shiraz is matured in new American oak for 18 months, the Grenache in 3 year old French oak for 12-18 months and the Mourvedre is un-oaked. The wine is unfiltered and blended just prior to bottling.

Technical Details:

Varietals – 65% Shiraz, 25% Grenache, 10% Mourvedre

Bottling date: Nov 2011

Alcohol: 15.5% Vol

Tasting Note:

The nose displays rich spice and pepper with hints of stewed plum. The palate displays delightful fruit characters with soft tannins on the finish.

Cellar potential:

Drink now with a cellar potential of 3-5 years.

www.canonbahbridge.com

