

# W I N D O W R I E

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THE MILL

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DEEP RIVER



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DEEP RIVER

## CABERNET SHIRAZ

**Vintage** 2007

**Region** Cowra N.S.W. Australia

**Grape Variety** Cabernet 55% Shiraz 45%

**Oak Maturation** 2 and 3 year old American and French oak

**Alcohol Content** 13.0%

**Release Date** March 2008

**Cellaring Potential** 3 to 5 years

**Growing Season** Fruit for this wine was selected from Troopers vineyard. The vines are ten years old and are trained on a single wire V.S.P. The vines are stressed during the growing season to reduce berry size using R.D.I. The vintage was characterized by even and early ripening and the harvest took place on March 30th.

**Winemaking** We aim to produce a wine that is suitable for consumption with all daily meals. The emphasis is on producing wine that has excellent fruit and tannin balance. The CSM yeast was used and the wine fermented at 20 - 25°C. Fermentation took place in static fermenters with pump overs three times per day. The wine was then racked off and blended, and prepared for bottling.

**Tasting Notes** The Deep River Cabernet Shiraz is ruby red in colour with aromas of blackberry and plum. This quintessential Australian blend showcases wild berry and earthy flavours with cedary oak complexity. It is an ideal match with BBQ meats, pasta and pizza. Enjoy this wine now or over the next 5 years.

*“ Best buy under \$15 Winestate magazine Sept 2008 ”*