

# JIP JIP ROCKS



## 2008 SHIRAZ CABERNET

### Our Vineyards

Our sole objective is to produce the best wines possible from our unique vineyard site. Located in the Padthaway valley which is comprised of rich Terra Rosa soils our estate vineyard benefits from excellent sun exposure producing grapes of optimum flavour, colour and tannin development. The warm summer days are moderated each evening by coastal winds that cool the vines and result in a longer ripening period. This extended period allows for the grape tannins and seed to fully ripen prior to being harvested, thus creating wines that are rich and supple on the palate.

Our pursuit of great wine can also be seen in the meticulous management of our vineyard. We strive for low crop yields and small grape bunches of intense flavour, and whilst we employ the latest technology in the vineyard to help us achieve vine balance and reduced vigour, we harvest when the fruit reaches full flavour development.

### Winemaking Notes

Winemaking is very traditional and labour intensive. Oak maturation takes place using 35-40% new barrels with the oak type been American. In good cellars, Jip Jip Rocks Shiraz/Cabernet can age for up to 5 years. This blend was put together using select barrels from our family estate that best demonstrate the intensity of our fruit balanced by integrated oak.

### Vintage Overview

It started out full bore with the usual warm February weather. All our grape varieties started to ripen at the same time making it one of our most compact vintages to date. Vine-balance was carefully monitored, resulting in fruit that demonstrate the vibrancy and fruit-derived characters that we strive for in our wines.

### Tasting Notes

Bright purple. Energetic cherry and blueberry aromas display an exotic hint of licorice. Youthful, bright red and dark berries on the palate with a lingering finish.

### Production Statistics:

Bottling Date: 10.06.2009

Sizes: 750ml

Region (GI): 100% Padthaway

Varietal composition: 55% Shiraz / 45% Cabernet Sauvignon

Alcohol: 14.9% alc/Vol

Total Acidity: 6.3 g/L

pH: 3.50

RS: 1.0 g/L

**CSPC:** 9327847003034    **USA:** 784585008957

**ALLERGENS:** The use of natural fining agents may have been used. Traces of egg or nuts may occur.

[www.jipjiprocks.com.au](http://www.jipjiprocks.com.au)

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