

PHILIP SHAW N^o

NO.17 MERLOT CABERNET FRANC CABERNET SAUVIGNON 2011

By adding together the plot numbers (2,3,5 and 7) from which the fruit for this wine was originally sourced, you'll arrive at No.17. You'll also arrive at a wine that is greater than the sum of its parts.

Summer was a cool vintage, resulting in a delayed season. With this late summer and autumn, a worrying irregular rainfall occurred.

Careful attention was required by the vineyard staff to ensure that the fruit reach full maturity in such a cool season. Many passes were made in the vineyard to ensure that the crop level was reduced to the appropriate level and that the canopy was sufficiently open to prevent the spread of fungus.

It was essential for not only hand sorting in the vineyard but also careful berry selection in the winery to ensure that only the ripe and perfect fruit was allowed to go into the fermenters. All blocks and varieties were fermented and aged separately before being blended close to bottling. The wine is aged in mainly older French oak barrels.

The final blend for No.17 is 60% Merlot, 30% Cabernet Franc and 10% Cabernet Sauvignon. The exact percentages will vary each year to make the best wine.

Vineyard and Winery notes

Variety:	60% Merlot, 30% Cabernet Franc and 10% Cabernet Sav
Vineyard:	Koomooloo Vineyard
Vines planted:	1989 – 1990
Clone:	Merlot D3 V14, Franc D7 V15, Sav LC 30, SA 125, G9 V3
pH:	3.6
TA:	6.2
Alc:	14%
Harvest date:	23 March – 10 April
Oak treatment:	15% New French, 18 months
Cellaring potential:	Up to 15 years

Tasting notes

Colour:	An excellent medium – dark red with lovely tones.
Aroma:	The nose is rich with lovely vibrant fruit character that is Quite lifted. The oak is married seamlessly to the wine, with a small Percentage of new oak barrels providing excellent support.
Palate:	The wine has wonderful texture with length and fruit weight filling the mouth. The red berry fruit of both Merlot and Franc dominate. There is also a touch of cool climate spiciness which combines well with the oak that is there, lingering in the background. A very stylish cool climate wine