

# PHILIP SHAW N<sup>o</sup>

## PHILIP SHAW NO.17 MERLOT CABERNET FRANC CABERNET 2009

2009 Conditions were ideal; with a dry winter followed by a cool dry spring and summer in many ways was very similar to 2008. The only exception was the last weekend in November it snowed, which caused some set problems, reducing yield.

Vintage was dry and remained cool. Crops were light and relatively early considering the very cool conditions. These ideal cool climate conditions produced wines with intense, bright fruit aromas and flavours.

Shoot thinning and leaf removal are important for all varieties on the east side around the fruit zone. Exposure to the cooler morning sun encourages maximum colour and flavour. Bunch thinning was applied to those that were late in ripening, aiming at 3-4 tonnes a hectare.

The No. 17 2009 is 50% Merlot, 40% Cabernet Franc and 10% Cabernet Sauvignon. The mature vines (planted 1989) are giving low, balanced crops of fruit with intense flavours and whilst I don't like to refer to Bordeaux this wine is a great example of our approach to these varieties. The Cabernet Franc is performing very well in the vineyard and giving ripe expressive red fruit (raspberry, plum) characters.

"Merlot is going to be a star in this region; it's got more potential in this type of climate than anywhere else. Having near uniformed berry set every year, due to the elevation and high UV intensity."

### Vineyard and winery notes

Variety:	55% Merlot, 25% Cabernet Franc and 20% Cabernet Sauvignon
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:	6.4
Alc:	13.9%
Harvest date:	26 March – 13 April
Oak treatment:	New French, 13 months
Cellaring potential:	Up to 15 years

### Tasting notes

Colour:	Bright, med-dark red with purple hues
Aroma:	Intense, yet elegant with lifted bright, sweet cabernet franc fruit. Dark fruit is definitely in charge while the oak plays a supporting role.
Flavour:	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.