2011 Enchanted Path

Shiraz /Cabernet Sauvignon

Excerpt of the winemaking team's tasting notes

The Enchanted Path is a blend of 71% Shiraz and 29% Cabernet. Tasting this wine is an exciting journey. Begin with the wine at 16°C (or 60°F), crack the top, pour a little out into a spare glass, do the Mollydooker Shake on the rest and start the experience: the classic Cabernet flavours will dominate, filling your mouth with currant, blackberry, cinnamon and cigar box flavours. As the wine warms to a temperature of 18°C (or 64°F) the Cabernet blends with the Shiraz in perfect harmony and you see raspberry, spicy plum and aniseed. If you have any left and it warms above 20°C (or 68°F), the powerful Shiraz characters of raspberry, plum, coffee and chocolate start to dominate. Three wines in one! I love it. *Peter*

When you join the Enchanted Path and the Carnival of Love together, the two labels form one beautiful continuous love story.

Technical notes

The grapes were grown on the Gateway and Prime vineyards in McLaren Vale.
Barrel fermented and matured in 94% American and 6% French oak using 88% new and 12% one year old barrels.
Alc: 15.5% Residual sugar: 3g/L pH: 3.7

Marquis Fruit Weight – your guarantee of quality.

Required**:** 85-90%

Actual: 88%

Past Vintages

2010 Enchanted Path - WA 94 pts; WS 93 pts
2009 Enchanted Path - WA 93 pts; WS 91 pts
2007 Enchanted Path - WA 95+ pts; WS 91 pts and 'Editor's Most Exciting New Wines'; 2009 Max Crus Trophy winner
2006 Enchanted Path - WA 94 pts; WS 93 pts
2005 Enchanted Path - WA 96 pts; WS 90 pts