



**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