



ENCHANTED PATH SHIRAZ CABERNET



2012 Tech Sheet

When making the Enchanted Path we make the Carnival of Love first and then blend it with our very best parcel of Cabernet Sauvignon. We don't make it according to a formula - Sarah tastes the wines and imagines the blend, Sparky does it scientifically, but so far they have agreed on a blend of approximately 67% COL and 33% Prime Cabernet. This year however, the Prime Cabernet developed so well during oak maturation, and blended so well with the COL, that we found that the perfect blend was 60% COL and 40% Prime.

Scores & Reviews

Dark and focused, expansive and juicy, with blackberry and black olive notes at the core. Offers hints of licorice and floral as the finish expands. Delivers ample depth, poise and expressiveness. Drink now through 2020.

Harvey Steiman, Wine Spectator

The very deep purple-black colored 2012 Enchanted Path is a blend of 60% Shiraz and 40% Cabernet Sauvignon that offers a lovely perfume of cassis and black cherry compote, some pencil shavings, vanilla and mocha notes. Very full, rich and powerful with a nice backbone of firm, fine tannins and refreshing acid, it finishes long. Drink it now to 2022+.

Lisa Perrotti-Brown, Wine Advocate

2012	WS 93 pts; WA 92+ pts ; Winestate 5 Stars
2011	WA 92pts; WS 92 pts; Winestate 4 Stars
2010	WA 94 pts; WS 93 pts
2009	WA 93 pts; WS 91 pts
2007	WA 95+ pts; WS 91 pts and Editor's Most Exciting New Wine
2006	WA 94 pts; WS 93 pts
2005	WA 96 pts; WS 90 pts



MARQUIS FRUIT WEIGHT
Our guarantee of quality

Required: 85% - 90% Actual: 87%

Marquis Fruit Weight™ is the percentage of your palate (from the tip of your tongue going all the way back) that's covered by the velvety sensation of fruit, before you experience any of the structural components of the wine.

Wine Name: Enchanted Path
Vintage: 2012
Country: Australia

Region: McLaren Vale, South Australia

Grape Varietal: 60% Shiraz;
40% Cabernet

Barrel fermented and matured:
91% American oak; 9% French
82% new; 18% one year old

Alc/Vol: 16.0%
Residual sugar: 3.2
pH: 3.66

Production: 1,327 doz

RRP: \$75

Label: Enchanted Path celebrates our
journey in life and winemaking.