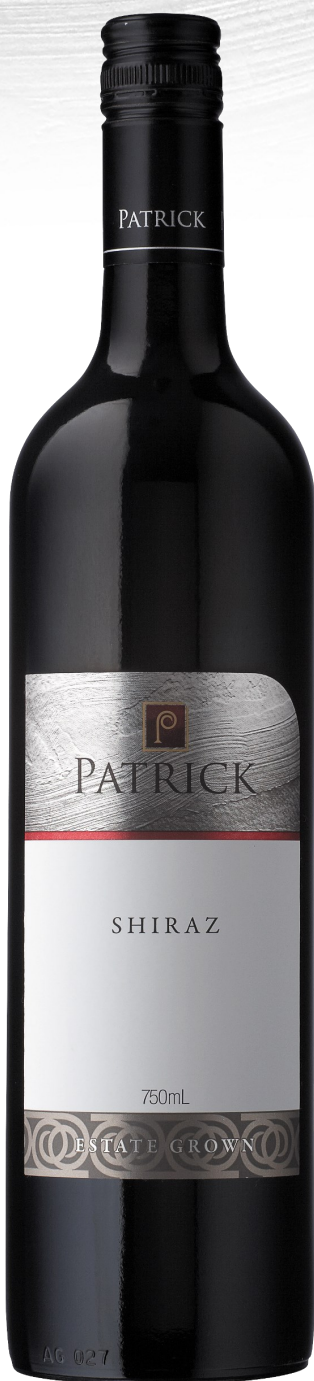




PATRICK

of COONAWARRA

**Wine****2014 ESTATE SHIRAZ****Variety/Varieties**

100% Shiraz

Region

WRATTONBULLY

Harvest Date

31st March 2014

Harvest Baume

14.2

Bottling AnalysisAlcohol 14%
TA 6.45
pH 3.60**Bottling Date**

10 July 2018

Wine Style

Rich, dark & spicy

Colour

Deep purple with a red hue

Tasting Notes

This wine was matured in a combination of new American & second use French oak for 24 months. This give the wine structure, complexity and a lift of chocolate oak flavour. The balance is complemented with the rich mulberry fruit & touch of white pepper spice. The finish is smooth and lingering, and best matched to any lamb dish. Cellaring will soften and complex further over the next 5-10 years.

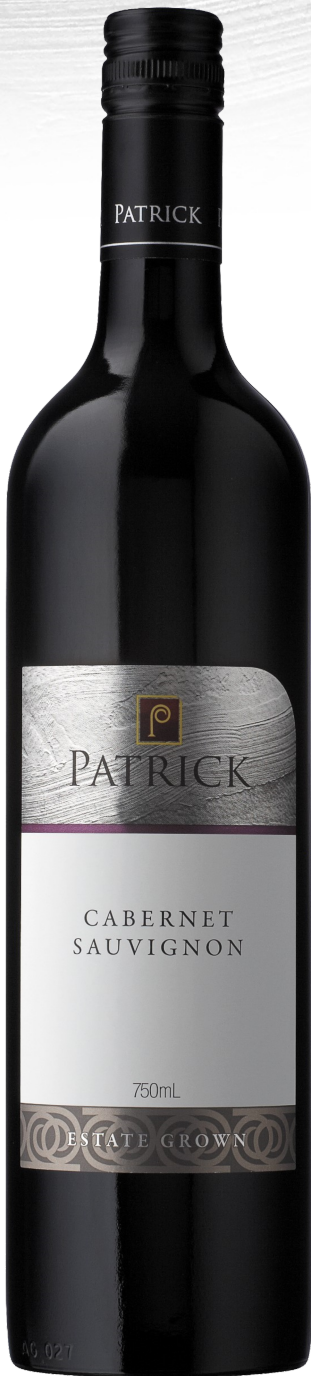
**Food Suggestion**

Lamb cutlets with wild tomato and carrots



PATRICK

of COONAWARRA



Wine	2015 CABERNET SAUVIGNON
Variety/Varieties	100% Cabernet Sauvignon
Region	COONAWARRA
Harvest Date	14 th April 2015
Harvest Baume	14.0
Bottling Analysis	Alcohol 13.8% TA 6.7 pH 3.52
Bottling Date	12th January 2018
Wine Style	Rich, elegant & full bodied
Colour	Deep Purple
Tasting Notes	Matured in predominantly American oak for 20 months, the aroma is full of dark cherry fruit with a lift of vanilla. The palate is bold and full, but has softness, spice and elegant tannins. An approachable Cabernet that will drink well now or cellar for up to 5 years.
Food Suggestion	Roast lamb rack and greens with pan roasted gravy.



Winemaker Luke Tocaciu

New Vintage Release

**SILVER
BRONZE
BRONZE**

**National Cool Climate Wine Show
Cairns Wine Show Awards
Limestone Coast Wine Show**