



THE ISLANDER
estate vineyards



2016 BARK HUT RD SHIRAZ / CABERNET FRANC

Varieties :
Shiraz / Cabernet Franc

Wine Description :

Colour : Vibrant red

Nose : Vanilla, plums, violets, capsicum and spice with hints of quality French oak

Palate : Soft texture with a round, medium-body. Flows through the mouth until the fine tannins come to crisp edge. Takes some time in the glass to reveal all of its character.

Finish : Firmly structured with natural acidity and sweet tannins, the finish is long and dry.

Production Notes :

The Cabernet Franc & Shiraz were picked, processed and fermented separately. Treatments varied slightly from tank to tank, but the core process involved hand sorting and a wild yeast ferment. During fermentation the juice was pumped over twice daily with the cap of grapes manually plunged. With a total of 5-6 weeks of skin contact, the wine underwent malolactic fermentation in tank, a process by which the wine becomes softer in the mouth. After basket pressing, each variety was aged separately for 18 months in a mix of new and old French oak barrels before the best barrels were chosen for the final blend.

The Name:

The Islander Estate Vineyards is located on Bark Hut Road, Kangaroo Island. This was one of the first sites for Soldier Settler camps, where returning servicemen and their families lived for up to a decade while awaiting their land allocation. These people worked incredibly hard and showed remarkable persistence in helping Kangaroo Island become the agricultural heartland that it is today.

Cellaring Potential :

Drink to 2025

Technical Information:

Alcohol : 14% Vol.

Total Acidity : 4.9g/L

pH : 3.85

Drink With :

Steak cooked medium-rare (or however you like it) is the perfect match for this wine.