



THE ISLANDER
estate vineyards



93 Points

Tony Love
Adelaide Advertiser
January 2010

92 Points

James Halliday
2007 Wine
Companion

Bronze Medal

2010
Great Australian
Red Competition



2004 BARK HUT RD CABERNET / SHIRAZ / VIOGNIER

Varieties :

Cabernet Sauvignon (65%) / Shiraz (30%) / Viognier (5%)

Wine Description :

Colour : Blood-red.

Nose : Chocolate, licorice, spice, pepper, apricot and menthol all supported by quality oak.

Palate : Soft texture with a round, medium-body. Flows through the mouth until the fine tannins come to a sharp 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 Sauvignon component was fermented separately while the Shiraz and Viognier components were co-fermented. Treatments varied slightly from tank to tank but the core processes involved cold maceration for 3-4 days at 10-12°C before being warmed and fermented.

During fermentation the juice was pumped over 2-3 times per day and the cap of grapes was manually plunged. With a total skin contact of 5-6 weeks, the wine underwent malolactic fermentation in tank, a process by which the wine becomes softer in the mouth. After basket pressing, the wine was aged for 2 years in all new French oak barrels including 225L barriques and 600L Demi Muid.

The Name:

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

Bark Hut Road is cut from classic Australian earth - beautiful rich, red ironstone. As this wine is made from the classic Australian wine blend - Shiraz and Cabernet, with a splash of Viognier adding a French twist - it seemed fitting to name it accordingly: the 'Bark Hut Rd'.

Cellaring Potential :

Drink to 2015

Technical Information:

Alcohol : 14.3% Vol.
Total Acidity : 5.4g/L
pH : 3.7

Drink With :

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