



LANGHORNE CREEK
SHIRAZ CABERNET SAUVIGNON

Created using exceptional fruit from South Australia's Langhorne Creek region, Metala Continues to be a stalwart of the Australian wine Industry.

Winner of the inaugural Jimmy Watson trophy in 1962, the Metala family of wines have stood the test of time with its timeless label and exceptional, consistent quality each vintage.

RICHARD MATTNER WINEMAKER COMMENTS

2018 VINTAGE CONDITIONS: Above average winter rains ahead of a dry and warmer than average summer resulted in solid vintage conditions for Langhorne Creek. Winter rainfall was above average, leading to a number of floods through the older floodplain vineyards. Spring rainfall was around average, while Summer rainfall was relatively low keeping disease pressure under control. Temperatures were higher than average, with a number of short heatwaves across South Australia, but Langhorne Creek vines suffered only a little, receiving welcome relief thanks to the reliable cooling southerly breezes most evenings during the summer and autumn ripening periods. Langhorne Creek red harvesting commenced in earnest in early March. Overall an excellent vintage for wine quality; the wines are more fruit focused than floral, with excellent tannins structure and palate length.

VARIETIES: Shiraz (64.6%) Cabernet Sauvignon (35.4%)

COLOUR: Dark Red with a purple rim.

NOSE: Bright fruits of plum, blueberries and red currants

PALATE: This traditional Australian blend of Shiraz and Cabernet Sauvignon is medium bodied with fine velvety tannins length and depth of flavour. Subtle oak brings depth of flavour to the dark berry fruits of mulberry, plums and hints of mint.

VINEYARD REGION: Langhorne Creek.

HARVEST DATE: 15th March – 4th April 2018

WINE ANALYSIS:

Alc/Vol: 14.5%,

Acidity: 6.8 g/L,

pH: 3.64

Residual Sugar: 0.5g/L

BOTTLING DATE: September 2019

PEAK DRINKING: Will continue to reward over the next 5 years.