

HIGH ALTITUDE  
**PHILIP SHAW**  
COOL CLIMATE

## No17

Merlot. Cabernet Franc.

Cabernet. 2018

### ORANGE

*A finely tuned blend with elegant structure that offers a harmonious balance between pure fruit intensity with lingering savoury character.*

#### Growing Season 2018:

In 2018 we experienced the driest winter on record. This was followed by a dry and warm spring which set us up for a compressed harvest. We were kissed by a small amount of hail January, but we were just outside the line of fire and did not have any damage as a result. Heat spikes caused some concern during February, with careful canopy management we were able to evade the effects of sunburn and stress. Overall a year of high quality and fruitful yields.

#### Winemaking:

- Hand harvested and hand sorted
- 57% Merlot, 23% Cab Franc, 19% Cab Sauvignon
- Fermented separately with indigenous yeast
- Cap management with rack and returns, aerative pump over and plunging.
- Malolactic in spring
- 13 months maturation in French oak barriques
- 15% New oak

#### Tasting notes:

The No17 is dark garnet red. It has a lifted bouquet; violets and black cherry. A generous palate with luscious dark berry fruits framed by soft supple tannins, giving the wine line and length. Savoury characteristics of chocolate and clove with undertones of dried herbs.



Bottled: August 2019 Alcohol % v/v: 14.2

Vineyard: Koomooloo Altitude: ~900m

*No17 is a summation of all its contributing blocks. 5 + 7 + 2 + 3 = 17*