



WAKEFIELD

MASTERSTROKE

EVERY WINE WE CRAFT IS BORN FROM A MASTERSTROKE: A DECISION THAT CHANGED THE COURSE OF AUSTRALIAN WINEMAKING. PAYING TRIBUTE TO THAT MASTERSTROKE, WE DEMONSTRATE OUR PASSION FOR REGIONAL DISCOVERY AND WINEMAKING ARTISTRY. THIS RANGE OFFERS THE ULTIMATE EXPRESSIONS OF VARIETAL CHARACTER AND CHAMPIONS THE DIVERSE REGIONAL TERROIR WHERE EACH VARIETAL SHINES.

CABERNET SHIRAZ 2022

REGION

Clare Valley

VINTAGE CONDITIONS

The 2022 growing season was characterised by a gentle La Niña pattern, providing perfect ripening conditions with long hang time and excellent flavour development. Shiraz was harvested throughout March, followed by Cabernet Sauvignon into early April, with all fruit picked during the cool mornings at peak aromatic expression and optimal tannin ripeness. Overall, the winemaking team reported that the quality of wines from this vintage is exceptional, with refined flavour concentration and balance.

COLOUR

At release, the wine is a deep garnet with a youthful blood plum hue and brilliant clarity.

NOSE

The wine displays layered and concentrated aromas of blackberry, violets, mint, cinnamon and creamy vanilla, supported by rich, dense dark fruits. Underneath, high-quality French oak adds complexity with notes of cedarwood, tobacco and subtle hints of spice, enhancing the wine's richness and intrigue.

PALATE

This is a full-bodied wine with great concentration, density and a rich, textural core. Across the palate, vibrant Shiraz fruit drives the mid-palate while Cabernet Sauvignon provides defining length and structure. Layers of dark berries, subtle spice and a perception of sweetness add to its opulence. Velvety tannins frame the wine, leading to a long, persistent finish with remarkable depth and balance.

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The wine was matured in premium, fine-grained French oak hogsheads, using a combination of new and seasoned barrels. Light toasting was selected to enhance structure and palate line while amplifying the varietal expression.

CELLA RING NOTES

Crafted for immediate enjoyment but will cellar over a long term under ideal conditions.

TECHNICA L DETA ILS

Alcohol	14.5%	Acid	6.70g/litre
PH	3.50	Residual Sugar	0.60g/litre

