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## 2012 Eminence Shiraz Cabernet

### ADELAIDE HILLS



#### VINEYARD

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The idea for the Eminence was born from a desire to produce a very limited release red wine from vintages of exceptional wine quality; displaying the character, structure and finesse to be worth considering as our flagship wine, a wine worthy the title 'Eminence'.

To create a wine of such distinction we hand selected only the most outstanding barrels from our finest parcels, culminating in a wine rich in character and finesse.

The 2012 Eminence is a blend of Shiraz (55%) and Cabernet Sauvignon (45%), with a high proportion of this wine being matured in new French Barriques for 12 months. A supremely stylish wine, with rich fruit flavours, long supple tannins and an elegant oak persistence, the Eminence drinks well now, but will reward patient cellaring.

#### WINEMAKING

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A number of our Shiraz and Cabernet Sauvignon parcels were identified early on as being of exceptional quality. Once harvested, the fruit was destemmed into various sized open fermenters, then pumped over or plunged twice daily during fermentation. The Eminence is essentially a barrel selection, with only the best barrels from the best batches considered as candidates for blending. Following 10 months maturation in French oak Barriques, each barrel was assessed and rated, with the aim of reflecting the very best that the vintage had to offer. Once identified, these select few barrels were reassessed, with only a chosen few making it through to the final blend. Once blended, the wine was returned to barrel as a blend for a further 2 months prior to bottling.

#### TASTING NOTES

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<b>COLOUR</b>	Dark red purple.
<b>AROMA</b>	Dark cherry and black fruit flavours,
<b>FLAVOUR</b>	Cool climate spice and elegance all gently integrate with fine silken tannins highlighting the careful selection of French oak barriques.

<b>CELLAR POTENTIAL</b>	Whilst drinking well currently the 2012 Eminence is a wine crafted to age, and hence it will develop gracefully, and reward patient cellaring for 10+ years.
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#### HAVE IT WITH ...

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A fine cut of char-grilled steak.