



RED WINE BLEND

SOUTH EASTERN AUSTRALIA

Due to its class defying quality and appearance, Black Opal is the Australian gem that shines amongst the vast field of other Australian wines. A remarkably friendly and fruit-forward wine, Black Opal creates an impression of intrigue and sophistication at every occasion.

VITICULTURE

A variety of premium vineyard sites throughout South Eastern Australia were chosen for this wine. Fruit was selected for its color, flavor intensity and balance.

VINIFICATION

Fruit parcels were crushed and de-stemmed separately. Traditional fermentation and cap management techniques were employed to extract intense color, flavor and soft tannins from grape skins while preserving approachability.

WINEMAKING NOTES

The Black Opal Red Blend is deep crimson to purple. The aromas display excellent regional and varietal characters of berry and spice. These scents follow through with rich cherry and plum flavors, a hint of chocolate and a subtle touch of oak. The flavors develop well and finish with a long finely-textured mouthfeel. The Cabernet Sauvignon (45%) provides depth and cellaring potential. The Merlot (45.5%) in this well-balanced blend softens the palate to ensure this wine is enjoyable upon release.

SUGGESTED FOOD PAIRING

We suggest pairing this Red Wine Blend with barbeque ribs and coleslaw for a truly satisfying experience.

CELLARING

Drink now to enjoy the fresh fruit characters of this wine.

Blend: 46% Merlot, 45% Cabernet Sauvignon,
9% Proprietor's Blend
Appellation: South Eastern Australia
Alcohol: 13.6%
Glucose | Fructose: 8.70 g/L
Total Acidity: 5.75 g/L
pH: 3.54

