

2005 The Reuben Adelaide Hills Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec & Shiraz

Paul and Kathy Drogemuller of Paracombe proudly release their premium, hand crafted blend wine The Reuben.

This wine is made predominately from Cabernet Sauvignon interestingly six clones all with individual characters. The blend of varieties used in The Reuben were grown at the Drogemuller's vineyard along with their specialist local Paracombe growers.

The Reuben showcases and brings together the best of the Paracombe region in an infusion of style and elegance, the hallmark of Paracombe Wines.

Following harvest the grapes were fermented in small open tanks. The wine was matured for 18 months in French Oak barriques and hogsheads. This wine's intense colour has deep ruby tones with bright edges in the glass. The bouquet provides lifted aromas of poached rhubarb and plum, together with hints of delicate oak, leatherwood and spicy licorice characters.

The palate is generous and finely structured with rich, sweet fruit driven flavours of fresh loganberries and raspberries interspersed with savoury and spicy notes.

The Reuben is a great food wine and complements many styles of food. Will reward with age and to be enjoyed for many years to come.

Cab Sauvignon 60%, Merlot 14%, Cabernet Franc 12%, Malbec 8% & Shiraz 6%

15 % Alc
1000 doz Produced

