

## CAMISSA 2018



## WINEMAKER'S NOTES

WINEMAKER: CRAIG MCNAUGHT

The Camissa 2018 is an aromatic blend of 40% Shiraz and 28% Cabernet Franc, 23% Cabernet Sauvignon and 9% Merlot. Each component was matured for 24 months in second-and-third-fill French oak barriques. The Shiraz offers plush, ripe fruit and soft tannins, while the Bordeaux varietites bring tension and fine structure to the wine.

There is fresh red pepper and spice on the nose, with a hint of dark chocolate. The mouth-feel is clean and elegant with poised freshness, balance and concentration. Lean, rounded tannins are evident in the finish, allowing this wine to be enjoyed in its youth or aged for several years from vintage.

## ANALYSIS

Alcohol: 14.89 % Sugar: 2.2 g/l Acidity: 7.1 g/l pH: 3.33