

HELM WINES

Cabernet shiraz 2013

Cream label

This is only the third time that Helm Wines has had the opportunity to produce this classic Australian blend. We were fortunate to secure some premium Murrumbateman Shiraz fruit in the fantastic 2013 vintage which allowed us to make this spectacular wine.

The Grapes

2013 would have to rank as one of the best Cabernet vintages in our 40 plus years. Perfect weather conditions with cool nights and dry warm days. This meant very low disease pressures, great sugar/acid balance, low pH, complex rich ripe plum, flavours and brilliant intense colour. Shiraz also benefited from the wonderful season and many of Canberra's long time producers claimed it the best.

The Wine

80% Cabernet, 20% Shiraz, the wine was matured for 2 years in French oak (50% new). Bright crimson-purple, floral nose, the tannins are firm, but completely ripe, and the finish is long and detailed. The Cabernet provides elegance and structure while the Shiraz fruit fills out the middle-palate with intense blackberry fruit flavours. A perfect partnership.

Serve with

A versatile wine that will complement any red meat dish particularly lamb. Great with barbequed meats or vegetables.

Cellar for

2016-2036

Helm Wines is committed to providing its customers with wines that are drinking well now but this will still happily cellar for 5-10 years.



Technical information

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| RRP | \$35 |
| Vintage | 2013 |
| Winemaker | Ken Helm |
| Region | Murrumbateman Canberra District |
| Harvested | April 2013 |
| Bottled | January 2015 |
| Alcohol | 13.5% |
| Maturation | 2 years French new & old oak barriques |