

Great Respect for the Classic Australian Blend

The blending of cabernet sauvignon and shiraz goes back a long way in Australia, but it was the Mildara Reserve Bin Cabernet Shiraz wines of the 1950s and 60s that did most to cement its place. Although the blend has gone through some rough patches, it's heartening to see that some winemakers are using it in their flagship wines.

Very recently I reported on Hickinbotham The Peake. Here are two more.

2016 Yalumba The Caley Coonawarra Cabernet Barossa Shiraz

The nose offered little excitement when this wine was first poured. Twenty four hours later, an almost-amazing transformation had taken place. The cassis of the Coonawarra cabernet had emerged with gusto, supported beautifully by decidedly classy oak. The shiraz component adds even more depth to the elegant yet powerful palate. Although cabernet-dominant, the Caley is a great example of how Australia's top two red grape varieties can work in harmony. Cellar long term if you desire. (\$365.00) Cork ★★★★★

71% cabernet sauvignon, 29% shiraz. 21 months in 25% new French barriques. The balance in two years and older French barriques and hogsheads.

2016 Mr Riggs The Chap McLaren Vale Shiraz Coonawarra Cabernet Sauvignon

This wine is simply bursting with energy. The blackberry of shiraz is lifted by a whiff of cabernet blackcurrant. What an opulent, silky, intense red this is. Another gem that speaks for the chemistry that can exist between shiraz and cabernet sauvignon.

(\$100.00) Diam ★★★★★

65% shiraz, 35% cabernet sauvignon. Two years in 80% French, 20% American oak, 35% of which was new.

Lester Jesberg

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