



2000 Church Block Cabernet Shiraz Merlot

The name 'Church Block' refers to one of Greg Trott's original vine-yards, which lies next to the small Bethany Church, four kilometres from the township of McLaren Vale. Built in 1854, it is situated at the centre of the McLaren Vale wine district. 'Church Block' is a wood matured dry red, blend-ed consistently to a medium weight. It has a fruit driven style, with a distinct soft tannin finish. The 2000 Church Block is the traditional blend of Cabernet Sauvignon, Shiraz and Merlot. The exact percentages of each variety change from year to year to maintain Church Block's consistent style & quality. This release displays all the hallmarks of the 2000 vintage and the well-established 'Church Block' style, in that it is approachable early in life, yet will undoubtedly benefit from further bottle maturation.

Tasting Notes

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| Winemakers: | Sam Connew |
| Grape Varieties: | 45% Cabernet Sauvignon, 40% Shiraz & 15% Merlot |
| Region: | South Australia |
| Oak Maturation: | 18 months in new and older French oak barriques |
| Colour: | Brilliant plum/purple with crimson hues. |
| Bouquet: | Lifted violets and blackberries on the nose, with spicy overtones of star anise and cinnamon, incorporating savoury Worcestershire sauce characters. |
| Palate: | A structured, full wine with fine fruit tannins and smooth palate weight. Refined mocha coffee characteristics are apparent from the Shiraz, with the Cabernet contributing a subtle herbal note. |
| General: | The 2000 Church Block has the elegant structure of Cabernet Sauvignon complemented by approachable and soft Merlot fruit, with the depth and warmth of Shiraz, all typical of Church Block. |
| Technical Notes: | Alc /vol: 13.5% pH: 3.45 TA: 6.9 g/L |
| Serve: | At room temperature 15°C, with most foods especially pastas, roasted & grilled meat dishes & strong cheeses. |