

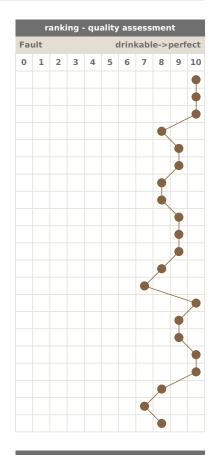
WINE AWARD INTERNATIONAL 2023 - winter

Down Under Shiraz Cabernet Organic Winery: Mare Magnum Srl

rated 05.03.2023

Total points	88	AWARD: SILVER
Category	red wine	
Vintage	2021	
Primary grape / grape varieties	Shiraz / Cabernet Sauvignon	
Quality	Wine of Australia	
Country - region	Australien - South Eastern Australia	
Alcohol in vol.%	13,00	
Residual sugar in g/l	5,80	
Acid in g/l	5,80	
Sulphur free/total in mg/l	49,00	
Aged in	Wooden barrel	

		an	alys	is -	inte	nsit	ty as	sses	sme	nt	
little->clearly significantly recognisable									ble		
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
Violet - Red - Brown								•			
Color intensity								•			
spicy											
rot-fruchtig							•				
Roasted flavors											
Eukalyptus											
prune							•				
Intensity											
Sweet			•	<							
Acid - gustatory						_					
Acid Irritation (haptic)											
Salty, mineral / extract						•					
Bitter		•	<								
Astringency							_	•			
Phenole / tannin											
Alcohol impression						•					
CO ²		•	<								
Intensity / volume								-	•		
Length / finish											
Balance							•				





reductive oxidative
modern traditionel

Sullillary										
stylistics										
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

little	-	-	-	much

					exa	ltat	ion				
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2028	2025	2025



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Description

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A full-bodied wine with deep purple tones. Fresh and fruity aroma of forest fruits, blackcurrant and hints of raspberry and plum. Overtones of fresh herbs and a touch of fine French oak.

Winemakers note

An interesting and rare Australian blend of varieties. The sun blessed Australian vineyards produce flavor packed wines with great color. Cabernet adds some structure and blackcurrant aromas while Shiraz adds the supple fruit and soft tannins. Winemaking emphasizes this natural fruit character by only subtly adding oak for complexity and balance. The varieties are blended together almost immediately after fermentation to ensure their seamless integration in the finished wine.

Food-Pairing

Best served with light meat dishes.