

2008 TAMBLYN

CABERNET SAUVIGNON / SHIRAZ / MALBEC / MERLOT

The family name 'Tamblyn' is in recognition of our grandmother's ancestors who migrated to Australia from Cornwall, England.

The Tamblyn blend utilises the characteristics of all the different varietals to give a wine that is both soft and balanced.

Cabernet Sauvignon provides the approachable tannin structure, Shiraz and Merlot give berry roundness, and Malbec adds a perfumed lift.

The wine is both complex and approachable in style so can be enjoyed now or cellared for a few years.



- REGION:** 100% Langhorne Creek
- VARIETY:** 43% Cabernet Sauvignon, 40% Shiraz, 11% Malbec, and 6% Merlot.
- CELLARING:** Drink now or cellar for up to 3 years
- SERVE:** With great food!!
- WINEMAKING:** The components for Tamblyn were fermented in open top fermenters which allowed maximum extraction of colour and flavour. The wine was matured in a combination of new and old French and American barrels for 18months before blending and bottling.
- SPECIFICATIONS:** Alcohol - 14.5%
pH - 3.45
Total Acidity - 6.2 g/L
RS - DRY

