



The Sally's Paddock is the jewel in the Redbank crown. Named after winemaker Neill Robb's wife, Sally's Paddock is a distinctive wine made from a single non-irrigated vineyard established in 1973 at Redbank. The Sally's Paddock vineyard grows modest crops of exceptional quality Cabernet Sauvignon, Shiraz, Cabernet Franc and Merlot which are hand-picked at optimum balance, small batch made with wild yeast, hand punched, basket pressed all in the old Australian way. Extended use of new American and Nevers oak ensures that the characteristics of the unique blend from this legendary vineyard are conserved in the wine until ultimate maturity. It is universally regarded as one of Australia's classic red wines.

Tasting Notes

This powerful wine has a clear Ruby Violet colour with a tinge of purple. Distinctive legs as usual. The fresh berry aromas have a definite cigar box background with some Rose and Violet floral notes. Some lifted spice and cherry aromas are evident as well. Definite, balanced and fine palate, fresh and tasting of berries but overall wine flavoured. Subtle and complex new wood flavours are well integrated. Some dark cherry flavours on the front palate. The middle palate is "wine" all the way with lingering complex savoury flavours but more fresh fruit characters than the previous vintages. Fine grained natural tannins. Very long soft clean finish with hints of spices and a lovely aftertaste. This wine is deceptively soft, as usual with Sally's Paddocks at this stage, and will mature beautifully for at least 20 years.

Vintage:	2009
Varietals (approx):	Cabernet Sauvignon (40%), Shiraz (40%), Cabernet Franc (15%), small amounts of Merlot and Malbec (5%)
Origin:	Single vineyard, estate grown
Cellaring:	Ideally 10–15 years, will keep to 30 years
Alcohol:	14%, 8.3 standard drinks