



# Fifth Leg

## Shiraz Merlot Cabernet Sauvignon 2008

Where does Fifth Leg come from? Fifth Leg was born from the Devil's Lair cave - a famous archaeological site not far from the Devil's Lair winery - where fossilised remains of a Tasmanian tiger were found, together with a mysterious extra leg. Seriously. True story.

Introducing the 2008 Fifth Leg Shiraz Merlot Cabernet Sauvignon, which provides serious wine in a fun package.

Shiraz provides the backbone to this wine with plenty of plum, pepper and spice. Merlot fills out the mid-palate with plenty of juicy, fleshy red fruits, while Cabernet Sauvignon delivers dark cherry and blackberry fruit, with nice grippy tannins.

### Winemaker Comments Mireille Hewlett

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#### Vineyard Region

From Western Australia, with the core of the blend sourced from the Margaret River and Geographe regions.

#### Vintage Conditions

While most of Eastern Australia's major viticultural districts suffered through severe heat and drought in 2008, Western Australia enjoyed an outstanding vintage. A warm, dry spring and summer provided excellent ripening conditions without any disease pressure, allowing winemakers to pick when fruit ripeness, tannins and acidity were in perfect balance. The results are classically structured wines from 2008!

#### Technical Analysis

**Harvest Date** March 2008

**pH** 3.49

**Acidity** 6.2g/L

**Alcohol** 14.0%

**Residual Sugar** 0.9g/L

**Bottling Date** July 2009

**Peak Drinking** Now to 2014

#### Grape Variety

Shiraz (45%), Merlot (35%) Cabernet Sauvignon (20%).

#### Maturation

The wine has spent 9 months in predominantly seasoned French oak barrels (10% new).

#### Colour

Dark cherry red with garnet hues.

#### Nose

Dark berry aromas of blackberry, cherry and blueberry are framed by spicy, savoury oak.

#### Palate

Shiraz fruit greets the front palate while Merlot plays a traditional role filling out the mid-palate. Cabernet finishes with fine and gentle tannins to create length on the finish. Soft and smooth, there are juicy dark berry fruits with spicy, balanced oak.