

Shiver of Sharks

Australia | South Eastern Australia

Art. Nr. 99501

Wine Description

For years our winemaker in Australia has been trying to perfect a late harvest, single grape Cabernet Sauvignon, & finally he's pulled it off with this incredible New Wine!

Shiver of Sharks dives deep into the dark and complex depths of Cabernet Sauvignon with precision and confidence. The warm and dry conditions of Vintage 2025 lead to optimum ripening conditions across South Eastern Australia.

Deep ruby in appearance, with brooding aromas of blackcurrant, dark chocolate, peppercorn and a hint of spiced oak. The palate is awash of concentrated mixed berries and bramble flavours, structured tannins and a long, seamless finish.

Food Pairing:

Enjoy with a juicy steak, garlic butter and fries, or with a generous serving of oven baked lasagne.

TECHNICAL DATA

VINTAGE:	2025	COUNTRY:	Australia
REGION:	South Eastern Australia	VOLUME:	0,75 L
STYLE:	Ripe & Rounded	WINE TYPE:	Red wine
VARIETAL:	Cabernet Sauvignon	SERVING TEMP:	room temperature
ALLERGENS:	contains sulfites	AGING POTENTIAL:	to 2031

