



KEITH TULLOCH WINE

Keith Tulloch Per Diem Quantum Red 2006

Varieties: 44% Shiraz, 43% Cabernet, 12% Durif
Region: Premium vineyard areas of South East Australia
Style: The Quantum Red is a balanced blend of the three varieties from three source areas, all bursting with bright and generous fruit in harmony with fresh full flavors
... A Quantum Leap in Blending

SOURCE AREA: The Shiraz is sourced from vineyards in the Limestone Coast district in South Australia. This area has a temperate Mediterranean climate with dry and warm to hot weather. The Cabernet is from the Murray River (Riverland) district in South Australia, with its continental warm, dry climate. The Durif is from vineyards in the Murrumbidgee River area of NSW, again a warmer continental area with vineyards planted in alluvial soils of sandy gravels and clays. Each area enjoys an abundance of sunshine, producing fruit with fully ripe and rich expressive appeal.

COLOR: Deep red with purple brightness.

NOSE: Fragrant and lifted black cherry bouquet with a fresh pretty floral lift, combined with lashings of exotic spice and vibrant richer raspberry and minty hints. The Durif chimes in with fuller and deeper aromas of briar and spice.

PALATE: This medium bodied red wine is very soft yet it bursts with vibrant ripe, black plum "sweetness" and a complex savory velvet mouthfeel. The Shiraz and Cabernet supply the main varietal expressiveness – black cherry, plum-cake and red-fruit – while the Durif brings out a headier savory character and deeper 'portlike' spice at the finish. The tannins are soft and there is some lively acid on the finish, keeping the wine fresh and focused.

ANALYSIS

Alcohol	13.7%	Titrateable Acid	6.8 g/l
pH	3.43	Residual sugar	5.2 g/l
SO ₂	30ppm Free / 95ppm Total		

CELLARING POTENTIAL: Suitable for current consumption or short-to-medium term

SEAL: Screwcap sealed to provide our best quality assurance and the ultimate potential for enjoyment.

FOOD MATCHING: The blend's slight spicy notes with balanced fruit flavors make a unique and food-friendly accompaniment to most red meat dishes; char-grilled is ideal.



For more information about Keith Tulloch's wines, please visit www.keithtullochwine.com.au

For more information about the Wine Angel Portfolio please visit www.wine-angel.com or contact Laura Robinson at 212-627-0330 or laura@wine-angel.com