

RETURN OF THE LIVING RED

**South Australia
Cabernet Sauvignon,
Touriga, Shiraz
no. 4**



Dense powerful red handcrafted at RedHeads Barossa wine studio from dark minty Cabernet, Portugal's Touriga – as rich and weighty as it is rare – and blackberry spice Shiraz.

The Story

Cabernet Sauvignon meets the undead Touriga and Shiraz - a blend of unspeakable horror... A wine of nightmarish proportions has been created, a once dead variety has now risen... The Return of the Living Red promises to be thicker than blood, hold more body than a city morgue and more tannin than a mouthful of fish hooks... Cabernet vs Touriga vs Shiraz.

The Wine

A tribute to the Portuguese grape varieties that were planted in abundance all over Australia around a century ago. They were used to make the outstanding fortified wines that are still crafted today, but in minute quantities. During the last 30 years, however, with government encouragement, Portuguese varieties like Touriga – famous in Portugal's luscious velvety ports – have been ripped out and replaced with more common varieties such as Shiraz and Chardonnay. We have tracked down the last remnants of these forgotten 'dead' varieties, learnt how to make them into to-die-for gorgeous table wines. And the result is Return of the Living Red.

Why non-vintage? Well, the wine started life as a carefully crafted assembly of forgotten wines, Touriga most notably, we discovered hidden away in various cellars. We tasted and blended them together to get the powerful style that is still very much the key feature of Return of the Living Red today. We weren't worried about the vintage, still aren't ... only about how the whole ensemble tasted.

Tasting Note

Tarry blackness to this deep blood red. Bold in its big blackberry and damson aromas with a flourish of tobacco leaf and spice. This is a dense, powerful wine, coating your mouth with supple tannins and a lasting impression of very dark, weighty black fruits, smoky liquorice and spice, finishing long and oaky.

Food Pairing

We recommend serving this as a food wine. An ideal match with richly sauced steak & mushroom pie, very slow-cooked brisket or a rich roasted vegetable and Parmesan lasagne.

Cellar Potential

Ideally open early and decant. The wine is very enjoyable now, but will develop magnificently for at least another decade.



Grapes: Cabernet Sauvignon, Touriga, Shiraz
Alcohol (abv): 14.0%
Total Acidity: 5.9 g/l

Residual Sugar: 0.60 g/l
Wine pH: 3.60
Cellar Potential: 10 years



www.redheadswine.com



@redheadswine



@redheadswine

#redheadswine