

2006 Cascabel Monastrell Rating 91

A Mourvedre Dry Red Table wine from McLaren Vale, South Australia, Australia

The 2006 Monastrell was aged for 18 months in 50% new French oak 500-liter puncheons. Dark ruby-colored, it offers an enticing nose of damp earth, mineral, Asian spices, and wild blueberry. This is followed by a full-bodied, layered, savory wine with outstanding depth, concentration, and several years of cellaring potential. Drink this lengthy effort from 2011 to 2021.

2006 Cascabel Tempranillo / Graciano

Rating 91

A Proprietary Blend Dry Red Table wine from McLaren Vale, South Australia, Australia

The 2006 Tempranillo (70%)-Graciano (30%) is Cascabel's take on Rioja. It was aged for 18 months in 60% new French oak puncheons and bottled without fining or filtration. Dark ruby in color, it offers up a complex bouquet of pain grille, spice box, leather, black cherry, and blackberry. This supple-textured wine delivers mouth coating, spicy dark fruits, excellent concentration, and a lengthy, pure finish. It will provide optimum pleasure from 2010 to 2018.

2006 Cascabel Tipico GSM

Rating 90

A Proprietary Blend Dry Red Table wine from McLaren Vale, South Australia, Australia

The 2006 Tipico is a blend of 40% Grenache, 40% Monastrell, and 20% Shiraz aged in seasoned oak for 15 months. Dark ruby-colored, it has an alluring perfume of cedar, tobacco, wild cherry, and blueberry. On the palate it is easygoing, seamless, and already complex. Drink it over the next six years.

Cascabel is a five hectare estate, four of which are planted to nine grape varieties. It is the project of Duncan Ferguson and Susana Fernandez, the latter a native of Madrid. The concept is to put a Spanish face on McLaren Vale wines.

2006 Cascabel Shiraz

Rating 92

A Syrah Dry Red Table wine from Fleurieu Peninsula, South Australia, Australia

The purple-colored 2006 Shiraz was sourced from the cooler Fleurieu Peninsula and aged for 18 months in 40% new French oak puncheons. The nose offers up smoke, earth notes, blueberry compote and blackberry liqueur. This leads to a full-bodied, ripe, rich Shiraz with succulent dark fruit flavors, spicenotes, and a plush mouth-feel. It will evolve for several years and be at its best from 2010 to 2018

**Wine Advocate # 181 Issue
Feb 2009**

Jay Miller