

Cascabel Winery

By Josh Reynolds

SEPT / OCT 08

2006 Cascabel Winery Tipico McLaren Vale

(\$23; 40% each of Grenache and monastrell, with 20% shiraz) Medium red. Peppery redcurrant and dried cherry aromas are complemented by pungent herbs and flowers. Understated red berry flavors could use a bit more fat but are pleasantly brisk and focused. Finishes with good cut, and no tannins that I can find. I'd drink this now. **87**

2006 Cascabel Winery Tempranillo/Graciano McLaren Vale

(\$33; a 70/30 blend) Bright red. Powerfully scented aromas of smoky cherry and dark berries, along with coffee, floral and iron nuances. Brighter red berries on the palate, which also features baking spices and graphite. This complex blend offers a suave interplay of red and dark fruits and excellent finishing sweetness. **90**

2006 Cascabel Winery Monastrell McLaren Vale

(\$33) Bright ruby. Fresh cherry and dark berries on the nose, with notes of smoky graphite and dried flowers building with air. Fleshy blackberry and blueberry flavors are firmed by dusty tannins and given lift by nervy minerality. Finishes with excellent clarity and juicy, persistent dark fruits. This is missing the rough tannins that can make this variety tough going in its youth. **90**

2006 Cascabel Winery Shiraz McLaren Vale

(\$3) Dark purple. Suave cherry and dark berry aromas are cool and understated, with gentle floral and Asian spice notes building in the glass. Silky and sweet, with no obvious tannins or rough edges and mounting minerality. A restrained, elegant wine that is already complex enough to enjoy but is balanced for another five years or so of the bottle aging. (Southern Starz, Stamford, CT) **91**