

BLK + BLU

BLEND
NO 4

RICH, RARE AND BOLD

Super premium fruit sourced exclusively from Heathcote. Brooding and indulgent. Combining the inky BLACK of Cabernet and the alluring BLUE of Shiraz. A celebration of the classic bold style upon which the Australian wine industry was founded.

VARIETY

Shiraz Cabernet

COLOUR

Inky purple

AROMA & PALATE

Fragrant aromatics of raspberry and black cherry, a touch of pastille with a hint of mint and the classic signature eucalyptus of Heathcote. Bright fleshy palate with an abundance of warm rich fruit. A brooding and indulgent combination of black and blue fruits gently easing into textural slippery tannins. All wrapped up in a sweet core of attractive coconut oak and baked spice.

DRINK

Carrying both the richness of Shiraz and the structure of Cabernet. This is a wine that calls out for a prime beef accompaniment. A steak lovers dream.

Vintage	2023
Alcohol	14.5%
pH	3.60
TA	6.45 g/L
RS	0.55 g/L



FROM THE MAKERS OF:

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THE BULL



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BLACK ANGUS

WHAT THEY'RE SAYING ABOUT US

95 POINTS – VINO MASTERS

“Deep and layered aromatically, showing blackberry, cassis and dark cherry intertwined with dark chocolate, cedar and savoury spice. The palate is full-bodied and concentrated, delivering dense dark fruit through the entry before firm tannins tighten the wine into a more structured, savoury frame. Blackberry, cocoa and spice build through the mid-palate with excellent depth and persistence.” – Russ Gallagher

93 POINTS – RAY JORDON

“In some ways a throwback to a different era with its use of 100% American oak. But it seems to work well. The fruit is rich and dark with a slightly liqueur cherry flavour complemented by the sweet oak flavours. It's soft and plush with plenty of vanilla essence and spicy characters evident. It comes from Heathcote, so the distinctive ironstone minerality complements the lush fruit rather well.”

91 POINTS – THE WINE FRONT

“This was matured in 100% American oak and it definitely shows. Vanilla custard, pink marshmallow and resin flavours all march ahead of dark berried fruit flavour. Peppercorn and toasted wood notes enter the fray too, and while it's generally smooth and creamy it simultaneously feels grunty. This wine delivers a lot of flavour and texture.” – Campbell Mattinson

91 POINTS – TONY LOVE

“This is no shy beast of a Cabernet. Varietal cassis and blackcurrant with a fair deal of cedary oak notes to begin. Big, chewy and thick with Cabernet's varietal tannins, there's little left to the imagination except for choosing what cut of prime beef to serve in its presence.”

95 POINTS – WINE ORBIT

“Richly ripe and fragrant, the bouquet shows dark fruit intensity, cake spice, game, subtle tobacco, and cedar characters. The palate is equally satisfying with excellent weight and plump mouthfeel, together with plush texture and fine-grained tannins, offering terrific drinking.” – Sam Kim

93 POINTS – INTERNATIONAL WINE CHALLENGE 2025

“Expressive nose of ripe cherry, mint and wild herb. Coffee and cocoa tannins complement the palate. Lovely fruit intensity.”

91 POINTS – HALLIDAY WINE COMPANION 2026

“Winemaker Hamish MacGowan's quest to find the perfect wine to have with steak continues with a classic Aussie red that jumps out of the glass in vibrant black and blue fruits. It's all ready to go with an easy, laid-back style fresh in ripe fruit, liquorice, bracken and spice. The role of American oak brings a forward, cedar-woody spice quality to the wine and, together with firm tannins.

91 POINTS – DECANTER WORLD WINE AWARDS 2025

“The nose displays aromas of jammy and ripe dark fruits with some floral character and lovely oak. Charming velvety tannins.”

91 POINTS – JENI PORT

“The immediate aroma impact of impressive black and blue berry fruits plays perfectly in tune with the name of this wine. Dark berry fruits are alive, fresh and definitely an exciting aspect to this attractive young Heathcote red. This is classic Aussie red blend stuff, etched in fine-cut, firm tannins and taking hold on the mid palate before running long on a berry, earthy and cedary finish.”

