



**88 Points
Silver Medal**

**Dixon's Peak
2005 Shiraz
Organic
Coastal Region**

Aromas of charred ham, lingonberry jam, clove, oregano, and peppercorn aromas. A light-to-medium body of spicy berry, dried meat, pepper and herbal honey flavors. Finishes with a sandalwood, pork fat, and cocoa fade. This lighter styled, smoky, meaty and herbal wine screams for barbecue.

www.tastings.com



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**91 Points
Gold Medal**

**Dixon's Peak
2005 Cabernet Sauvignon
Organic
Coastal Region**

Baked berry, damiana leaf, and smoky sandalwood aromas have a very mezcal-like quality and follow through to a dryish medium body with a tangy red apple skin, marinated pepper, and singed herb fade. A very intriguing, herbal wine to pair with exotic grilled game and ostrich.

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