

BLACK OPAL

Due to its class defying quality and appearance,
Black Opal is the Australian gem that shines
amongst the vast field of other Australian wines.





CABERNET SAUVIGNON

The Black Opal Cabernet Sauvignon is crimson in color, with some purple hues. Aromas of figs and cherry provide lovely lift on the nose. The palate shows some leafy complexity, yet is very even and persistent with some chalky, chewy tannins that adds flesh to the palate.

Alcohol: 13.0% Acidity: 6.28 g/L
pH: 3.55 UPC: 0 81054 99473 6



CABERNET MERLOT

The Black Opal Cabernet Merlot is deep crimson to purple. The aromas display excellent regional and varietal characters of berry and spice. These scents follow through with rich cherry and plum flavors, a hint of chocolate and a subtle touch of oak. The flavors develop well and finish with a long finely-textured mouthfeel.

Alcohol: 13.5% Acidity: 6.16 g/L
pH: 3.55 750ml UPC: 0 81054 99476 7
 1.5L UPC: 0 81054 99475 0

CHARDONNAY

The Black Opal Chardonnay is bright straw in color. Aromas of peach, melon and citrus develop into a crisp and delicious finish. The palate is soft and round with rich and persistent flavors of a tropical fruit salad.

Alcohol: 13.5% Acidity: 6.40 g/L
pH: 3.33 750ml UPC: 0 81054 99471 2
 1.5L UPC: 0 81054 99576 4



SHIRAZ

The Black Opal Shiraz is dense in color with a violet rim. Ripe berry fruits along with fig and raisin add to the complex cedar aromas. The palate is soft plum with a dark fruit richness. The tannins are fine and supple making a round, mouth-filling wine.

Alcohol: 13.5% Acidity: 6.60 g/L
pH: 3.59 750ml UPC: 0 81054 99472 9
 1.5L UPC: 0 81054 99474 3

SHIRAZ CABERNET

The Black Opal Shiraz Cabernet is crimson in color, with some purple hues. Aromas of bramble berries and bight cherry lift the nose, leading to a palate showing some leafy complexity. The palate is very even and persistent with ripe plum shiraz flavours that are well structured with the addition of Cabernet—which provides structure, tannin, length and blackberry fruit flavors.

Alcohol: 13.5% Acidity: 6.30 g/L
pH: 3.58 UPC: 0 81054 99475 0

