

2017 BRUNO SHIRAZ • BAROSSA VALLEY

WINEMAKER COMMENTS

Bruno is a homage to a local grower whose commitment to his vines and contribution to wine are so outstanding, he deserves a nod. Bruno captures an individual's passionate dedication to their life amongst the vines. In this release, our hero has hand selected four specific premium blocks of Barossan Shiraz to craft his namesake. Old school grower meets new wave Barossa.

THE LOW DOWN

100% shiraz, picked at full ripeness on two different days across four blocks from the Maranganga Vineyard, vines between 10 - 20 years old. Destemmed only, open fermented for seven days. Cool, then to warm ferment. Pressed off to tank to finish natural malolactic fermentation. 50% racked to two year old American oak for one year.

TASTING NOTE

Deep inky purple hue with a youthful violet rim. While densely packed at its core with classic blueberry and blackberry fruit and hints of peppery five spice, this is no tubby old-school Barossa. The generous mouthfilling mash of brambly berries and morello cherries is followed by a touch of mid-palate sweetness, but the finish is fresh, bright and taut due to the wine's brilliant acidity and smooth, powdery cocoa-like tannins.

FOOD MATCH

Think hearty meat dishes with a touch of spice. Barbecued ribs, merguez sausage and smoked brisket.

THE SPECIFICS

Alc: 14.7% pH: 3.61 Sugar: 0.57g/L



BAROSSA VALLEY SOUTH AUSTRALIA

SHIRAZ