

2018 SHIRAZ • BAROSSA VALLEY

WINEMAKER COMMENTS

We couldn't believe it. We couldn't go past it. A second opportunity to make a killer shiraz from one of the oldest and yet still exciting regions in the country - the Barossa Valley. When it's gone, it's gone folks; so get it while you can.

REGION

Barossa Valley

THE LOW DOWN

Machine harvested, picked between 13.5 - 14.5 Beaumé. Five day cold soak, seven day ferment on skins, then gently pressed. Malolactic fermentation in stainless steel, then into a combination of 1-3 year old French and American oak for six months prior to blending and then stored in tank prior to bottling.

TASTING NOTE

The label gives it away; this shiraz is bright and punchy . On the nose, black raspberry fruits with hints of smoky tobacco. The palate follows with densely packed, plush red fruits with lashings of all spice and white pepper. Tannins are soft and sleek. Lively, raspberry, spicy.

FOOD MATCH

BBQ! And any kind really, from BBQ pork ribs from southern USA to the traditional Aussie bangers in bread. You can't put a foot wrong.

THE SPECIFICS

Alc: 14.0% pH: 3.54 Acid: 6.75g/L Sugar: 0.91g/L



BAROSSA VALLEY SOUTH AUSTRALIA

SHIRAZ
lively • raspberry • spicy

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