



SHIRAZ 2017

A cool climate shiraz displaying black pepper and spice characters. 25% fermented in new French barriques, 20% whole bunch ferment, left on lees in Barrel for 10 months, then matured for a further 8 months.

ASSESSMENT

Colour: Vibrant and deep red colour

Bouquet: Lovely complex aromas of plums, liquorice and black pepper with hints of lavender and Chinese 5 spice.

Palate: Generous and mouth filling front palate showing plum fruit and black pepper characters. The mid palate is complex, savoury and has a silky texture, with hints of charry French oak. The tannins are fine grained, well integrated and provide a long elegant finish.

FOOD ACCOMPANIMENT

Enjoy with red meats or cheese.

CELLARING POTENTIAL

Enjoy now or over the next 10 years.

Harvest Date: 15th April 2017

Bottling Date: 21th August 2018

Alc: 13.5%

pH: 3.55

T.A.: 6.2g/L

Residual sugar: 0g/L

