



Grapes

100% Shiraz

District of Origin of Grapes

98% McLaren Vale, South Australia

Vinification

Fermentation in stainless static fermenters; letting the ferment warm itself to 28C; and then bringing it back to a nice cool long ferment of 10-14 days at 22C; retaining those pretty aromatics. Gently pressing the parcels off of skins through an airbag press. Wine sent to oak for malolactic fermentation and maturation.

Oak Maturation

Barrel matured for 18 months in 50% New and 50% older French & American Hogsheads.

Colour

Deep ruby red with a lovely youthful violet hue.

Nose

A enchantingly fragrant nose of fresh macerated berries entwined with sweet vanillin, mixed spice, cedar and a hint of perfumed violets.

Palate

Approachable, graceful palate of mulberry and blueberry compote, along with juicy plum driving the up front fleshiness which coalesce with a delightful melange of underlying notes of chocolate coated dark cherry, mint, toasty oak, spicy clove, earthy truffle and a hint of espresso. A solid backbone of supporting acidity extends these characters towards the wealth of mouth coating tannins, culminating in a soft, lingering raspberry licorice finish and a warming trace of black pepper.

Food Match

Suited to rare roast beef or kangaroo or makes a pleasant match to a grilled venison panini . Alternately take a load off and melt into the couch and pair with a mature cheddar cheese.

Analysis

Alcohol	14.7v/v
pH	3.36
Acid	6.99g/L
Sugar	Dry