



SHIRAZ 2015

[ANALYSIS]

Alcohol | 14.5% alc/vol

Acid | 6.1 g/L

Closure | Stelvin

Oak | 16 Months French Oak
Barriques

[VINIFICATION]

The parcels of fruit were carefully selected at optimal ripeness and flavour development by winemaker Darryl Catlin before being harvested. Whole berries were partially used in the ferment essentially creating a partial carbonic maceration environment that enhances additional layers and complexity to the wine. The wine was pressed to barrel where it underwent malolactic fermentation before it was racked off its lees, put back to the barrel and left to mature for 16 months in French oak barriques.

[TASTING NOTES]

This elegant and complex Shiraz has lifted aromatics of raspberry, blueberry, dark plum and hints of vanilla spice. The palate has an abundance of black-berry, dark red fruits and notes of dark chocolate. Tannins are rich and silky, the length is long and luxurious. An outstanding accompaniment to beef with black bean sauce or truffle pasta as a vegetarian option.

[AWARDS]

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