

ESTATE Shiraz et al

REGION Margaret River, Western Australia

VARIETY Shiraz, Malbec

ANALYSIS Alcohol 14.5% | pH 3.65 | TA 5.90 g/L |

WINEMAKING NOTES

Shiraz and Malbec parcels were crushed to tank and pumpovers and delestage were used to extract fine tannin and colour. After 12-14 days, when fruit flavour and tannin extraction were optimal, the separate fermentations were pressed and primary fermentation was completed to dryness. The wines were then racked into French oak barrels for 12-15 months of maturation, before blending.

TASTING NOTES

Colour Deep crimson with rich purple hues.

Aroma Juicy blackberry and dark plum combine with lovely savoury

tomato leaf.

Palate The palate bursts with juicy plums and dark berries providing

freshness and vibrant acidity to the wine. Black pepper and subtle cinnamon spices enhance complexity and texture. The tannins are delightfully soft and persistent, creating a long

finish.

CELLARING

This wine may be enjoyed on release but will find further complexity aged three to four years from vintage.

FOOD PAIRINGS

Harissa marinated flat iron steak with grilled mediterranean vegetables.

AWARDS & REVIEWS

"Vivid colour, it beggars belief this has an RRP so low. It's the real deal - a wine with layer upon layer of red and black fruits and serious tannins, and then given that time in French oak."

- 94 points, James Halliday, Top 100











