



RED BARON

Shiraz

VINTAGE

2019

APPEARANCE

Deep red with purple hues.

BOUQUET

Dark fruits of cherry, blackberry and plum sit above nuances of black olive, coffee, cinnamon and vanilla bean mingled with lightly toasted oak.

PALATE

A fresh, rich and intense front palate displaying ripe plum, cherry and cassis that drives into a raspberry and cream mid palate complimented by lightly roasted nuts and milk chocolate. The structural tannins and balanced acidity combine to give the wine focus from start to finish and provide a wine of great length and generosity.

ALCOHOL

14.5%

AGEING POTENTIAL

This wine is made to be enjoyed now while it is fresh, young and fruity.

WINEMAKING

2019 had a warm, dry ripening season with all our Shiraz vineyards harvested in a short period between the 20th of February and the12th of March. The weather conditions influenced bunch and berry size which were both smaller than average. Subsequently the wines produced exhibit intense fruit flavours and a generous tannin profile.

Each batch was fermented for 7-8 days on skins with low intensity pump overs conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank or old oak barrels. Most batches spend part of their maturation time in old French and American oak.

WINEMAKERS

Ben Tanzer + Steven Soper