



## **FAMILY**

Shiraz

# **APPEARANCE**

Bright red with purple hues.

### BOUOUET

Mulberry, plum, red cherry, musk, toast and raspberry.

### PALATE

Blood plums, red cherry, milk chocolate, strawberry, hints of nutmeg, cinnamon and toast The balanced acidity and soft integrated tanning give the wine vibrancy, length and definition that allow it to be a fantastic food matching wine.

# ALCOHOL

14 5%

### AGEING POTENTIAL

This wine has been crafted for enjoyment now while it is fresh, voung and vibrant but has the capacity to develop and soften given time in bottle.

# VINTAGE

2014

#### WINEMAKING

Vintage 2014 was guite mild post veraison, aiding flavour development in advance of sugar accumulation. Some warm days in late January early February brought the ripening period forward slightly and the Shiraz was harvested from mid February to mid March. The preservation of the bright red fruit flavours and aromatics reflect the mild days during the latter stages of ripening. Each batch was fermented on skins for 7-8 days with low intensity pumpovers conducted to preserve the primary fruit flavours. The wine was then pressed off to finish fermentation in tank or older French and American oak barrels

### WINEMAKERS

Scott Zrna and Ben Tanzer.