

WINES.com



SHIRAZ
AUSTRALIA

SHIRAZ



Place of Birth
South Eastern Australia

- Deep purple colour
- Fresh and cherry fruit upfront
- Spicy, peppery finish

- Steak, roast beef, lamb
- Strong aged cheddar

>>>>>>>>>>>>>>> Serve: 17 °C - 18°C <<<<<<<<<<<<<<<
>>>>>>>>>>>>>>> Serve: 62°F - 64°F <<<<<<<<<<<<<<<

Everything starts in vineyards nestled in a majestic landscape of rich red soils under clear blue skies with an abundance of golden sunshine.

My grapes are picked at night to retain freshness. Then they are pressed off their skins six days later and allowed to go through the secondary, or malolactic, fermentation. I am the result of a long maturation with a combination of American and French oak.

South Eastern Australia, Triangle Melbourne – Adelaide – Sydney

Wine Spectator (USA): 87 points

Alcohol: 14%
Total Acidity: 5.2g/L
Residual Sugar: 2g/L