

WINES.com



SHIRAZ
AUSTRALIA

SHIRAZ



Place of birth
South Eastern Australia
Triangle Melbourne –
Adelaide – Sydney

- Steak, roast beef, lamb
- Strong aged cheddar
- Pizza



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

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

Gold Medal China Wine & Spirits Awards 2018
Wine Enthusiast (USA): 85 points
Winelovers Wine Awards 2023: Silver 88 points

★★★★☆
3.8/5

Alcohol: 13.5%
Total acidity: 3.5 g/L
Residual sugar: 11 g/L