



#### NGLE VINEYARD

# FOUR JACKS

# 2020 / SHIRAZ



### COLOUR

Vibrant red in colour with dense purple hue.

# **AROMATICS**

Lifted red and black fruits. Lovely dark spice aromas with savoury nuances.

#### **PALATE**

Lovely rich red currant and blackberry fruits with a gorgeous, toasted spice backbone. Subtle influence of oak adds structure, and a fresh raspberry acidity leads the plush fruit to a lingering

# OAK MATURATION

14 months in French barrels.

#### WINEMAKING

The grapes were machine harvested, then destemmed/crushed into fermenters where it was cold soaked to extract and retain desirable varietal flavours and aromas. When actively fermenting post inoculation, they were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins.

# AGEING POTENTIAL

Three to five years

# WINEMAKING DATA

Geographical Indication / Manjimup Winemaker / Kim Horton pH / 3.53 Titratable Acidity / 5.4 g/L Alcohol / 14.5%

