

windowrie

CENTRAL RANGES

SAKURA

Windowrie have been crafting Australia's finest organic wines for over 20 years. Made from organic fruit grown in our Homestead blocks, the Sakura range pays homage to the iconic cherry blossom. A moment of joy, rebirth, hope, and purity.

SHIRAZ
CENTRAL RANGES • 2023

MEDIUM INTENSITY RED PURPLE HUE

NOSE

The wine is highly aromatic, featuring unique pepper and black olive notes, along with typical Shiraz dark berries and cedar and clove spice.

PALATE

The palate is well-balanced with juicy dark berries, vanillin, dark chocolate, and clove spice from oak maturation. The wine has an intense, generous mouthfeel, balanced by natural tannins. It's enjoyable now but will benefit from aging.

WINEMAKING

The fruit was selected from Windowrie's earliest vineyard site, with weekly sampling and analysis leading up to harvest. The harvest decision was based on flavor intensity and tannin maturity. The grapes were picked mid-morning, crushed, and fermented in open fermenters. Yeast with lower nutritional demands was used to enhance darker fruit flavors. The ferment cap was managed twice daily, and pressing occurred 12 days later. The wine was aged in new French oak barrels for 18 months, racked three times, and then matured in tank.

FOOD PAIRING

Some options include Vera Pizza Napoletana with mushrooms, chargrilled grass-fed sirloin (medium rare), and trippa romana.

VINTAGE NOTES

The 2023 growing season was strong, with ample winter and spring rain. The vine canopy provided good leaf cover without excessive shading of the Shiraz grapes, minimizing mulberry leaf notes. The vineyard team's constant monitoring and maintenance ensured quality and yield were preserved.

QUICK NOTES:

VINTAGE: 2023

WINEMAKER: ANTHONY D'ONISE

GRAPE VARIETY: SHIRAZ

BOTTLED: SEPT 2024

GROWING AREA: CENTRAL RANGES

ALC %/VOL: 14.0% V/V

STANDARD DRINKS: 8.3

CELLAR POTENTIAL: 5 YEARS

OAK: FRENCH OAK

MATURATION: 18 MONTHS

