



**HANDPICKED™
WINES**

2018 Regional Selection Barossa Valley Shiraz

- Full-bodied and richly textured
- Great depth of flavour
- Fruit of outstanding quality



Food Match

Hearty vegetable stew, Beef Bourguignon, barbecued lamb, beef hot pot.

SEASON

A classic vintage. It began with relatively warm weather in January and February. The following months through to the end of April provided perfect ripening conditions, with shiraz and grenache showing particular promise, with great colour and flavour. Our yields were slightly below average, and the fruit was of outstanding quality.

Wine Style

Rich & Generous
Bodied & Textured

WINEMAKING

The fruit was hand harvested in late March, early April. It was destemmed and fermented in static overhead fermenters with regular pumping over. The wine was matured for 12 months in a mix of old and new French oak barrels and quality French oak staves in tank.

TASTING NOTE

This is a classic Barossa Valley Shiraz - full-bodied and richly textured, with great depth of flavour and generous, smooth tannin.

REGION

Australia's oldest and best-known wine region, the Barossa Valley is a warm climate region in South Australia.

Bold Shiraz wines are the signature of Barossa and arguably Australia's best-known wine style.

The Barossa has some of the oldest continually-producing vineyards in the world and the region's growers maintain a register of old vines to protect the region's vine heritage.

Summers are warm in Barossa and average annual rainfall is quite low at around 500-600ml. The region has two main soil types, both of which are relatively low in fertility - brown, sandy to clay loams and sandy light-brownish grey to dark-grey brown soils - but there is variation throughout the region.

