









2020 SPARKLING SHIRAZ

Built for Bacon'...that could well apply to most of the staff here at Teusner Wines but we believe that Sparkling Shiraz came into being as early man began to ponder the age old question... "What to drink with breakfast".

That's not to restrict ourselves to the first meal of the day of course. You can pop open a bottle of Teusner Sparkling Shiraz whenever you need a lift or have something to celebrate. It is a versatile food wine (try it on Christmas Day with ham!) or is a pleasure to drink just on its own.

VINTAGE

The 2020 marks our eighth release, following in the footsteps of the highly acclaimed 2018. Huon Hooke and his team at The Real Review hold the MC in such high regard that they awarded it a '2 Merit' rating in their Wine Classification of Australia—one of a select few Sparkling Shiraz wines to achieve this honour.

This recognition validates our choice to source fruit exclusively from the best Barossa Shiraz vineyards, specifically from our Albert blocks for this vintage. With a low dosage, we aim for a savoury, fruit-driven profile, with fine tannins leading to an elegant finish.

Extended time on lees has resulted in a wine that's a delight to drink now and will only continue to improve with cellaring.

TASTING

The velvety mousse gently envelops your palate, setting the stage for a burst of flavours: ripe plum, cherry, and dark fruits intertwined with exotic spices, whispers of charcuterie, licorice, and delicate earthy nuances. Each sip feels like a journey through the soul of the Barossa Valley. And the finish? It's the perfect final note – plummy with a hint of savory richness that lingers just enough to keep you craving the next glass.

Cheers to that!

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Deep red tinged with purple, and it has a voluminous bouquet of liquorice, plum and fruitcake, with a trace of coconut. A big, rich, generous style of sparkling shiraz with a touch of opulence, ripe flavours and very soft but present tannins. Sweetness is nicely balanced. A top example of the style.

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VARIETY 100% Shiraz

SUB-REGIONS Koonunga, Ebenezer

HARVEST 24th & 29th March

MATURATION Maturation 24mths in seasoned

French oak then a further 20mths

on lees in glass

ANALYSIS pH 3.44 TA 6.8 g/L 14.0% ALC/VOL

CELLAR Now - 10 years