
MARGARET RIVER



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THE BARTONDALE SHIRAZ

COLOR:

Deep red

NOSE:

Fragrant red fruits

PALATE:

A spicy example of a Margaret River Shiraz with good depth, complexity, and power.

VINTAGE:

2019 climate presented late ripening. Though slower, the patience of viticulturalists allowed for perfect ripening conditions. Each variety was harvested, fermented, and matured separately.

WINEMAKING:

A Rhone-style yeast is used for fermentation, and some wine is then transferred over into stainless steel for malo-lactic fermentation, and the rest into French oak puncheons and barriques for eighteen months. The barrels are assessed for quality, with the highest rating used for The Bartondale. No fining or filtration—the wine is then bottled and left for twelve months before release.

VINTAGE: 2019

ALC: 15.0%

STANDARD DRINKS: 8.9

CELLARING: 10-15+ years