

marley farm

NV Sparkling Red

Style:

We aim for an expressive, Classic Australian distinctive wine with fresh black plum, black cherry and hints of Black Forest cake, which reflect the land that produces this wine. Early morning harvesting ensures prime fruit ripeness.

Source:

The grapes come from an array of our mate's vineyards located throughout the premium regions of South Australia, culminating in a truly expressive Shiraz base wine. These vines are tended to produce perfectly ripe, healthy grapes with low yields, and harvested at precisely the right time for making Sparkling Red.

Vinification:

- Whole bunches were harvested in the cool of the early morning at peak ripeness.
- This fruit was then crushed and some went through traditional open fermentation with 14-21 day extended skin contact, the other via static tank fermentation.
- These base wines are then aged in barrel and tank to add some depth and complexity before the blended base wines are assembled shocasing the fruit we use.
- A special liqour (secrect family recipe) is added at bottling to add that special touch to our wine.
- Bottled directly from tank via Charmat method with minimal filtration to capture the purity of taste and texture of our wine.

Tasting Notes:

Excellent creamy purple mousse showing very good hold. Fine bead showing excellent persistence with a dark crimson red base wine colour. The nose displays good lift with top notes of ripe blackberry, liquorice and dark plum followed by some confectionary notes. Rich, full bodied and boasting a creamy texture the palate delivers luscious fruit flavours of ripe blackberry, dark plum, liquorice and dark chocolate. Clean finish with long blackberry, liquorice and dark chocolate.

Cellaring:

We hope these agricultural endeavours are enjoyable upon purchase and for those with patience, short term cellaring will benefit the wine and consumer alike.

Vital Statistics:

Varietal Blend: Shiraz 100%, GI: South Australia Alcohol by Volume: 13.0% TA: 6.24 g/L pH: 3.41 RS: 37.5 g/L



750mL: 9334505001066

