



# TAGAI

- wine name: 2016 Tagai Shiraz
- winemaker: Viv Knight
- colour, bouquet, palate: Deep purple. Star of Anise and clove enveloped with dark fruits of cherry, blueberry, plums and a hint of spice on the nose.  
A precise and concentrated palate with Christmas cake spices and intense dark red fruit flavours. Tightly structured with good acidity. The finish is long with soft, fine and ripe tannins.
- food suggestions: Rack of Australian lamb.
- cellaring: 2016 - 2025
- viticulture: The vineyards were planted in the 1960's and 1970's on the Bremer flood plain. Single wire trellis system with mechanical hedging and hand clean-up. Very low yields from the 2016 vintage resulting in tiny berries and great intensity.
- vinification + maturation: Fermentation in open top fermenters for 7-12 days and finished in 3-5 year old french barriques. Racked 4 times in and out of same barrels for 18 months prior to bottling with no fining or filtration.
- Analysis  
Alc 14.8%  
pH - 3.42  
TA - 6.57

