



## 2017 SHIRAZ

**COLOUR** Mid to deep crimson  
**AROMA** Spicy, sweet dark fruit and perfumed characters  
**PALATE** Blackcurrant, plum and dark berries with subtle toasty oak and soft, smooth tannins.

### WINEMAKING

Shiraz grapes from selected vineyards were fermented in temperature controlled, stainless steel tanks for around 7-10 days, to maximise colour and flavour extraction. After primary fermentation, the wines were membrane pressed and underwent malolactic fermentation in French oak, before blending filtering and bottling.

### VINTAGE

The wet spring followed by a mild summer lead to a later and compressed harvest for all varieties this year. Our vineyard and winemaking teams worked tirelessly during vintage 2017 to ensure all varieties were harvested at optimal flavour development, producing elegant wines with lower alcohol levels which we are sure will delight our consumers.

### DRINK WITH

Rare roasted fillet of beef, eggplant lasagne, selection of cheeses

**VINTAGE:** 2017  
**VARIETALS:** Shiraz  
**REGION:** Murray Darling  
**CELLARING:** Best enjoyed young  
**ALC/VOL:** 14%  
**PH:** 3.59  
**ACIDITY:** 5.6 g/L

