

REGIONAL COLLECTION

Australia Our Vineyard



2016 BAROSSA SHIRAZ

COLOUR Intense, deep red with crimson hues
AROMA Dark, sweet raspberry, violets, cedar and spice
PALATE Vibrant fruit, vanillin, complimented with fine tannins and subtle toasty oak

WINEMAKING

Several batches of Shiraz from selected Barossa Valley vineyards were fermented in temperature controlled stainless steel for at least 7-10 days, to maximise colour, tannin and flavour extraction. After primary fermentation the wines were membrane pressed and underwent malolactic fermentation before racking to French barriques and puncheons for around 12 months.

VINTAGE

Spring was warm and dry, with mild conditions followed by some welcome rain in January and March. Ripening was generally even with natural acid, good flavour development and dense colour due to slightly reduced yields and a dry growing season.

PAIR WITH

Pan seared kangaroo fillet, wild mushroom and sage risotto or a selection of flavoursome cheeses.

VINTAGE	2016
VARIETALS	Shiraz
REGION	Barossa
HARVEST	March 2016
CELLARING	Enjoy on release or within 5 years of vintage
ALC/VOL	13.8%
PH	3.45
ACIDITY	6 g/L

