



SHIRAZ 2016

[ANALYSIS]

Alcohol | 14.5% alc/vol

Acid | 5.78 g/L

Closure | Stelvin

Oak | 16 Months French Oak
Barriques

[VINIFICATION]

The parcels of fruit were carefully selected at optimal ripeness and flavour development by winemaker Darryl Catlin before being harvested. Whole berries were partially used in the ferment essentially creating a partial carbonic maceration environment that enhances additional layers and complexity to the wine. The wine was pressed to barrel where it underwent malolactic fermentation before it was racked off its lees, put back to the barrel and left to mature for 16 months in French oak barriques.

[TASTING NOTES]

This elegant and complex Shiraz has lifted aromatics of raspberry, blueberry, dark plum and hints of vanilla spice. The front palate has an abundance of blackberry, dark-red fruits and notes of dark chocolate. Spice and white pepper notes are evident on the back palate. Tannins are rich and silky, the length is long and luxurious. An outstanding accompaniment to braised beef cheek or truffle pasta as a vegetarian option.

[AWARDS]

96 POINTS | JAMES HALLIDAY

94 POINTS + 5 STARS | WINE ORBIT NZ

GOLD | CATAVINUM WORLD WINE SPAIN

GOLD | CATAVINUM WORLD WINE SPAIN 2019

GOLD | TASTINGS.COM, USA WORLD WINE CHAMPIONSHIPS

GOLD | TASTINGS.COM, USA WORLD VALUE WINE CHALLENGE

GOLD | CATAVINUM WORLD WINE SPAIN 2018

GOLD | NEW YORK INTERNATIONAL WINE COMPETITION

GOLD | WINE ORBIT