



Andrew Garrett Sparkling Shiraz NV

Appearance

Deep ruby red with a fine persistent bead

Nose

Rich fruit characters and aromas of spiced cherries and plum

Palate

A luscious and rich palate showing subtle hints of spice, balanced by soft acidity and fine supporting tannins. Finishing crisp and fresh with lingering black currant flavours.

Winemaking Technique

Grapes are harvested with the berries full of intense plum, blackberry and liquorice. The fruit was fermented at a warm temperature to ensure maximum flavour and colour extraction. The wine is then placed in a combination of old French and American oak barrels for a minimum of 12 months.

Our Sparkling Shiraz is produced using the Charmat Sparkling process. This allows the winemaking team to produce a fresh and vibrant Sparkling Shiraz consistent in style.

Food Suggestion

Enjoy served with Roast turkey and duck.