

## **VARIETAL SERIES**

## Shiraz

VINTAGE 2019

The Varietal series is designed to add a touch of style to any occasion. Approachable fruit-driven flavours with a structured palate and balanced acidity crafted for everyday drinking.

The fruit was crushed, de-stemmed and immediately clarified. Fermentation followed inoculating with selected yeast strains. Fermentation was carried out for 2 weeks at cool temperatures to retain maximum fruit characters. Post fermentation the wine was blended and bottled.

VINTAGE

AROMA

2019

Ripe blackberries, subtle perfume with hints of black

pepper.

REGION

South Australia

PALAT

TECHNICAL

ALC: 12.5%

Luscious ripe berry flavours, with soft tannins and good palate length and weight. Savory oak nicely balances the ripe berry flavours, leading to a

lingering and rewarding finish.

WINEMAKER

Andrew Duff

FOOD PAIRING

Pair this wine with hard cheese such as gouda or

grilled beef hamburgers.

VISIT US

Cnr of Broke & McDonalds Rds Pokolbin, Hunter Valley Open 10am to 5pm daily GET IN TOUCH

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