

# The Shy Pig



In the winery a cheeky little pig started to make a name for himself. Random mischievous acts were being encountered, often accompanied by a glimpse of a curly tailed behind scrambling away with the cutest of little snorts. The winemakers could not help but love this little character; so much so they named a wine after him.

Be assured, like the Shy Pig, this wine will be equally adored.



## 2022 Shiraz Cabernet Merlot

Region	South Eastern Australia
Colour	Cherry Red
Aroma	A fruit driven wine with upfront ripe red berries with sweet oak and hints of Vanilla.
Palate	A well balanced wine with upfront fruit on the palate. Well integrated soft, sweet tannins. Oak give good length and structure.
Notes	The fruit was crushed and de-stemmed, then fermented on oak at cooler temperatures of 18 – 22°C for 5 – 7 days, to ensure retention of varietal characteristics during fermentation. During fermentation the wine is pumped over regularly to extract colour, tannins and fruit characteristics. Post fermentation the majority of the wine is matured in stainless steel tanks with parcels spending time on Oak. Components are then selected, blended, stabilised and clarified.
Tech	ALC 12.5%

For more Information on this little piggy, contact your Australian Vintage representative or customer service on 03 5051 7999.