



Margaret River Western Australia



2004 Shiraz

Alc/vol: 13.5%

pH: 3.46

TA: 6.8 gm/L

Residual Sugar: Dry

Winemaking:

Our Shiraz fruit was selectively chosen for maximum flavour and tannin maturity. Fermentation proceeded in multiple batches to increase fruit complexity, colour and tannin balance. After pressing and fining, the wine was matured in oak barrel for a further 14 months prior to bottling.

Tasting Note:

A rich cool climate style Shiraz exhibiting sweet plum, spice, blackcurrant and well-integrated oak. Cassis, black fruit and white pepper linger through the palate.

Food:

Enjoy with roast lamb, game, and Italian pasta dishes.

Awards:

★★★ Recommended

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