

WINEMAKING

This Second Pass Shiraz is sourced from premium vineyards in the Riverina. After fermentation, the wine was softly bag pressed before racking onto the pomace and yeast lees of our premium 'Alfredo' dried grape Shiraz addingto the wines intensity. Thereafter, the wine was maturated in French and American oak for 12 months resulting in a wine of intensity and quality.

WINEMAKER'S COMMENTS

Deep gamet, with crimson hue. Attractive aromas of rhubarb and cherry entwined with tobacco, dark chocolate and earth. Long and complex palate of ripe raspberries and blueberries with dark chocolate, earth and velvety tannins.

WINE & FOOD MATCH

Enjoy with seared lamb rump or rich, caramelised veal shanks with polenta or aged cheddar cheese.

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