

WINEMAKING

Harvest took place during the cool of the night to preserve delicate fruit flavours and aromas. The Shiraz fruit was crushed, destemmed and cold soaked for several hours prior to pressing and clarification. The clarified juice was inoculated with a pure yeast culture and fermented in stainless steel vats at cool temperatures. to maintain the delicate natural aromas and flavours.

WINEMAKER'S COMMENTS

Brilliant pale salmon in appearance, with rose petal, watermelon and wild strawberry aromas that lead to a textured and generous palate.

WINE & FOOD MATCH

Perfect with light salads, delicate pasta or rice dishes, however this wine is especially suitable for seafood, lightly cooked shellfish, grilled fish and sashimi.

