



NUGAN
ESTATE

ZIN
SINGLE VINEYARD
ZINFANDEL 2017



Zinfandel



Langhorne Creek



Food Pairing



February 2017



15% Alc



18°
Serving Temp



Light
Bodied

Full
Bodied



WINEMAKING

Zinfandel is a robust red grape variety that revels in the warm climate at Langhorne Creek in South Australia. After harvest, the grapes were crushed and chilled for cold soaking and maceration. The parcel was inoculated with pure yeast culture and pumped over four times daily to extract maximum colour and flavour. The wine was then transferred to American oak hogsheads for fermentation and maturation for 18 months. The blended wine was cold stabilized and earth filtered before being dispatched for bottling.

WINEMAKER'S COMMENTS

Dense inky red in appearance with a youthful crimson hue. Fragrant notes of glace cherry, red current, perfume and bramble. A full flavoured wine with foundations of persistent fine tannins, candied red fruits, liqueur plum, allspice and a grind of pepper.

WINE & FOOD MATCH

Reserve seared Tomahawk steak, served with fat hand cut chips cooked in duckfat.

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