

WINEMAKING

Cool nights and mornings with consequent slow ripening produced excellent fruit with maximum fruit flavour. After picking, the fruit was crushed and fermented in vinimatics and static tanks with automatic irrigators. Some components received American oak during fermentation to add complexity and structure. Prior to bottling, specific parcels of quality fruit were selected and blended to make this wine.

WINEMAKER'S COMMENTS

Brilliant crimson with youthful purple hues. Lifted red berry aromas melded with spice, ash and earthy overtones. Medium bodied wine, displaying ripe berry fruit, spicy tannins and black pepper nuances.

WINE & FOOD MATCH

Lends itself perfectly to red meat and pasta dishes such as marinated fillet steak cooked on the BBQ, roast lamb and beef lasagne.

