

WINEMAKING

To retain the delicate natural aromas and flavours, the Shiraz grapes were crushed and cold macerated for serveral days, then yeasted and pumped over in traditional style to avoid the extraction of bitter tannins. The wine was then fermented and matured with a portion receiving some French oak treatment.

WINEMAKER'S COMMENTS

This is a lively, medium bodied style of Shiraz that is bursting with ripe berry fruit, spices and black pepper, subtle tannins and a long, smooth finish.

WINE & FOOD MATCH

Enjoy with a wide range of dishes including vegetarian melanzane, pasta and red meat dishes.

