



# NUGAN

ESTATE

## McLAREN PARISH VINEYARD SHIRAZ 2019



Shiraz



McLaren Vale



Food Pairing



March 2019



14.5% Alc



16-18°  
Serving Temp



Light  
Bodied

Full  
Bodied



### WINEMAKING

This Shiraz is sourced from our McLaren Parish Vineyard in the classic Shiraz region of McLaren Vale, South Australia. Once harvested, the parcels were destemmed and chilled. After a 48 hour cold soak, the parcel was inoculated with a pure yeast culture. Fermentation was undertaken with Vinimatics and static fermenters with manual pump overs every 6 hours. Upon completion of alcoholic fermentation, the wine remained on skins for a further two days before being pressed into American and French hogsheads for 14 months maturation.

### WINEMAKER'S COMMENTS

Impenetrable, inky red in appearance, with a youthful crimson hue. Brooding aromas of blue and black fruits, over layers of allspice, cardamom, espresso and earth. A rich, full flavoured palate of blackberry and bramble fruit melded with earth, dark chocolate and roasted coffee bean.

### WINE & FOOD MATCH

This Shiraz should be enjoyed with hearty red meat dishes such as Beef Burgundy or Osso Buco.

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