

## WINE SPECIFICATIONS

| VINEYARD REGION | South Eastern Australia |
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| VINTAGE CONDITIONS | A very warm spring affected fruit set and slightly <br> reduced yields, however the vines adapted well. <br> Heavy rains and some hail in January caused little <br> damage, and the following cool, dry February <br> weather, and warm conditions in early March, created <br> ideal conditions for steady, even ripening. This led to <br> an exceptional vintage overall, with Shiraz a standout. |
| GRAPE VARIETY | Shiraz <br> Matured in stainless steel to highlight the fresh fruit |
| MATURATION | Alc/Vol: $13.5 \%$ <br> Acidity: $6.3 \mathrm{~g} / \mathrm{L}$ <br> pH: 3.67 <br> Residual sugar: 3.0 g/L |
| PEAK DRINKING | Best enjoyed in its youth, however will continue to <br> develop over the next three years in bottle. |
| FOOD MATCH | Great served with chunky beef pies with tomato relish, <br> or sticky barbecued pork ribs. |

## WINEMAKER COMMENTS

COLOUR Vibrant crimson with purple hues.
NOSE Bright, fresh aromas of dark plums and juicy red fruits with a touch of subtle spice.

PALATE Smooth, soft and approachable, the palate is medium weight and wellbalanced, showcasing lively berry fruit, with lingering flavours and a plush finish.

