

BROWN BROTHERS MILAWA VINEYARD Tasting Notes



2018 Brown Brothers Origins Series Shiraz

Release date – 10/08/2021

The Wine

The 2018 Shiraz has a bright brick red colour and medium-bodied in style. This wine has fantastic lifted aromas of red and dark berry fruits and the classic pepper notes of Heathcote Shiraz. These aromas follow through to the palate which has generous juicy fruit and a fine tannin structure. This supple Shiraz drinks well now but cellaring for 4 to 6 years from vintage will add complexity.

The Grape Variety

Shiraz, the Australian name for the Syrah grape, is one of the oldest known grape varieties. Shiraz is responsible for many of France's best known and highly acclaimed red wines. It has also made itself very much at home within the wide range of soils and climates of Australia's diverse viticultural regions. Although once considered the 'workhorse' of the Australian wine industry, shiraz is now treasured and revered for the wonderful, generously flavoured wines it produces and its distinctive rich, berry flavours and silky tannins.

Technical Description

The grapes for this wine were harvested from late March to early April at baumé levels ranging from 13.0 to 15.0. Following malolactic fermentation, the wine spent 12 months in new (10%) and older French and American oak barriques and puncheons. It was bottled with an alcohol of 14.5%, a pH of 3.58 and an acid level of 6.1 g/L.

Serving Suggestions

This juicy Shiraz would be perfect with beef carpaccio drizzled in olive oil and topped with cracked black pepper and shaved parmesan cheese. Or try it with a Szechwan pepper coated tuna steak cooked medium rare with a light green salad.

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