



SINGLE VINEYARD SHIRAZ EST. 1912

This is the Zen Master, a Barossa Shiraz made from one hundred year old vines. As concentrated and complex as the vines are ancient this is a wine to cellar for upwards of 20 years. Can be drunk now but the wait is worth it. Zen Master is the epitome of Barossa Shiraz as we have come to know and love it.

Tasting note: The inky-deep purple colour catches your eye and it will catch your breath too. Complex and aromatic notes of red cherry fruit, cocoa and damson on the aroma. The palate awash with warming fruits and spices all working harmoniously with elegant vanilla and toast oak. This wine will sweep you off your feet by its generosity, complexity and it will leave you wanting more... until the bottle is finished.

Pairing: Grilled or roast grass-fed beef. Barbequed or flame grilled red meats like pepper steaks.

Alcohol: 15.5 %

Fermentation: Primary ferment in Barrel & 30 days extended maceration time on skins. Secondary fermentation

in oak Barrel.

Single Vineyard: Planted 1912. Rows running East to West. Single cordon spur vines. 30cm clay loam over deep red/brown

clay.

Maturation: 30 Months in one 100% New French AP John Puncheons (500 litre) barrel. This larger barrel format means the power and quality of the wine shines through and balances well with the right amount of smooth oak.

Cellaring: If you open this wine before 2024 it will benefit from decanting an hour before drinking. Careful cellaring of up to 20 years will reward your patience with a beautiful bottled aged characters and complexity.

Production: 55 Dozen cases.



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ATZE'S CORNER WINES

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