

2016 GOMERSAL WINES ESTATE BAROSSA VALLEY SHIRAZ

TASTING NOTE

Fruit for our 2012 Estate Shiraz was selected from our quality low yielding Gomersal Vineyard, fermented on skins for 12 days and then matured in new French oak hogsheads for 26 months to add further complexity and fineness. The very best barrels were selected to produce 788 six packs.

Aromas of blackberry and chocolate combine perfectly with flavours of dark plum and liquorice to produce a balanced full bodied wine with structure, silky tannins and excellent length.

FOOD SUGGESTION: Beef casserole or kangaroo fillet

CELLARING: Drinks beautifully now and will reward cellaring for a further 15 years

SERVING TEMPERATURE: 16-18 °C

ALCOHOL: 15.0%

AWARDS

96pts GOLD ~ 2019 Wine Showcase Magazine

95pts GOLD ~ 2019 Marananga Wine Show

92pts ~ Huon Hooke, The Real Review

"Deep, dark, dense red/purple/black colour which stains the glass. The nose is all about oak-infused super-ripe fruit: dark chocolate, cocoa powder and dark fruitcake. This is a whopper, built for the long haul." - Huon Hooke

