



Halliday - 94 Points



2018 THE CROSSING SHIRAZ

A combination of different maceration times from 30 to 40 days on skins and a majority of the batches were naturally fermented. The wine was basket pressed and transferred to new and used French and Hungarian oak for 24 months followed by a further six months in oak vats. Selections of the best barrels were selected to make “The Crossing”.

Colour

A full red- purple.

Aroma

Lifted, dark and intense blue and blackberry fruits dominate the bouquet with no overt jamminess and with some nuances of savoury black pepper and spice

Palate

A full-bodied, rich Shiraz with multiple layers of ripe fruit, oak and savoury tannins; black fruits, bitter chocolate, licorice, spice and cedary oak all contribute to the wine and its longevity.

Ageing

Ready to drink now, but with careful cellaring will continue to improve for 8-10 years.

The Vintage

The majority of the growing season was certainly cool, until the onset of customary latent summer heat in March.

Pairing

The delectable richness of this Shiraz is only further enhanced as an accompaniment to roast red meats or medium rare rib eye steak served with mustard or pepper sauce.