



## THE PAWN

2019 Shiraz

Adelaide Hills

The wine is intensely aromatic with a bouquet of dark berries and black pepper along with spice and plums. The palate is long and textured, displaying blackberry and anise complementing the spicy backbone of dark cherry and chocolate. A hint of savouriness gives the wine an extra layer of complexity with good tight acidity and smooth velvety tannins.

**Goes best with** – An open fire, and hearty bowl of beef stew, a Charcoal cooked Scotch Fillet steak with baked spuds, or a family size bag of Menz's Fruit chocs and a good book.

**Cellaring Trivia** - This wine is enjoyable now, but with its rich texture and palate weight, it has the structure to develop beautifully over the next 5 to 10 years.

**Vineyard Location** – Macclesfield, Adelaide Hills, South Australia, 35.186149, 138.815208

**Harvest Date** – Hand picked April 2nd 2019

**Harvest Weight** – 7 tonnes/hectare

**Vinification**—Minimal influence on this wine, ensuring that this wine truly reflects the amazing iron stone site we have in Macclesfield. A small proportion of whole bunches and whole berries, are fermented in smaller 2 tonne open top fermenters. One part wild ferment, the other inoculated with Naturally cultured Wine Yeast, Oak maturation is in large format French oak for 14 months.

**Yeast**—Wild and cultured

**Alcohol** – 14.37 %

**pH** – 3.45

**T.A.** – 6.41

**Release Date** - 1st August 2021