

We take advantage of our naturally rich fruit and create a statement in wine style and flavour. Vine dried grapes are fermented into a concentration of flavour and richness. Regular Shiraz is passed over the semi-dried to create the DOUBLE PASS.



## GRAPES

Shiraz

## REGION

South Australia

## VINIFICATION & WINEMAKING

The 2021 vintage saw average climatic conditions. Fruit ripening was gradual and even, producing well balanced fruit bursting with flavour. Harvested in cycles, grapes were destemmed and transferred to temperature controlled fermenters where this process extracted the intense colour and flavours from the skins. Vine-dried Shiraz is blended with our traditional Shiraz to create the DOUBLE PASS, which gives this classic variety a juicier and richer twist.

## ANALYSIS

|                     |       |
|---------------------|-------|
| Alcohol             | 15.0% |
| pH                  | 3.6   |
| Titrateable Acidity | 5.3   |



## COLOUR

Vibrant ruby red hues encase a purple core.

## NOSE

A symphony of strawberry, raspberry and mulberry unfolds, enhanced by a hint of red conserve sweetness and balanced by subtle toasty oak notes.

## PALATE

The front palate bursts with the bright flavours of strawberry and raspberry, while black cherry and oak complexities emerge on the mid palate. Full-bodied, the wine is characterized by soft tannins and medium acidity, providing an elegant and lingering finish.

## FOOD MATCH

Barbecued T-bone steak with mushroom sauce and vegetables, or a classic chicken cacciatore.

## AWARDS

**DOUBLE GOLD** - CWSA 2022

**GOLD** - Mundus Vini 2022

**93 POINTS** - Wine Showcase Magazine 2023

**90 POINTS** - Sam Kim, Wine Orbit, Aug 2022