

2017 Project D Shiraz

The Project D Shiraz is from our dry-grown block that was planted in 1970s. The D Block usually grows 3 tonnes per hectare with small but thicker skin berries. The fruit was harvested when showing flavours of blackberry, pepper and spice. The Wine was made with traditional open top fermenter and matured in a combination of new and used oak for 20 months.

Tasting note:

The Project D Shiraz shows flavours of blackberry, Apricot, black pepper and spices. It demonstrates Tertiary flavours of dark chocolate, French oaks and dry grapes with fine acidity.