

2016 GOMERSAL WINES RESERVE BAROSSA VALLEY SHIRAZ

TASTING NOTE

Fruit for our 2016 Reserve Shiraz was selected from quality low yielding Barossa Valley vineyards, fermented on skins for 11 days and then matured in a combination of new and aged American oak hogsheads for 3 years to add additional complexity and finesse.

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

FOOD SUGGESTION: Beef fillet with pepper sauce or an aged cheddar

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

SERVING TEMPERATURE: 16-18 °C

ALCOHOL: 15.0%

AWARDS

94pts GOLD ~ 2019 Wine Showcase Magazine

5 STARS ~ 2019 Winestate Magazine Mainfreight Shiraz Show

92pts ~ Huon Hooke, The Real Review

"Very deep, dark, dense purple/red colour, concentrated fruit and prominent oak on nose as well, sweetly super-ripe blackberry, the palate grippy and structured, with density and tannin aplenty. This needs time and will reward cellaring. A massive shiraz built for the long-term." ~ Huon Hooke

