

# 2017 GOMERSAL WINES PREMIUM BAROSSA VALLEY SHIRAZ

## TASTING NOTE

Shiraz from selected Barossa Valley vineyards had been carefully fermented to preserve the traditional fruit flavours and then matured in American oak to add further complexity.

This Shiraz combines flavours of cherry and red berry, aromas of raspberry, spice and chocolate and soft tannins, to produce an elegant medium bodied wine.

**FOOD SUGGESTION:** Lamb shanks or rib eye fillet steak

**CELLARING:** Drinks well now will reward patient cellaring for 6 to 8 years

**SERVING TEMPERATURE:** 16-18 °C

**ALCOHOL:** 14.5%

## AWARDS

*"Big lift of blue fruits along with some vanilla flowers and sweet spice on nose. Dark fruits drive the palate, with frames of aniseed, cedar and a note of charcuterie. Lovely tannin structure that holds the exuberant fruit in check. Certainly offers a lot of wine at this price point "* ~ Stuart Knox, The Real Review

*"Soft, forward earthy, milk chocolate and plum aromas, the wine medium-bodied and soft textured, easygoing and ready to drink. Soft and fleshy. Good value."* ~ Huon Hooke The Real Review

