



Classic Hunter Valley Shiraz

Drink Now – 2048 | Serve 18°

The Series

The Hungerford Hill Classic wines are from the best regions of New South Wales. The wines showcase both their varietal and regional personality with clarity and intensity; they are versatile and compliment food.

The Wine

Shiraz from the Hunter Valley is a distinctive and unique wine which ages gracefully.

Winemaker's Notes

Vibrant red fruit aromas flow through to a medium bodied palate which is long and seamless. The warm and dry vintage allowed perfectly ripe fruit to be harvested. The vibrant red plum and black cherry aromas lead to a fruit driven and softly textured palate with background vanillin and spice from oak barrel maturation.

Food Match

Steak tartare, grilled and slow cook red meats, rocket & blue cheese salads, hard cheeses.

Accolades

95 POINTS | The Real Review



Colour

Vibrant deep ruby.

Aroma

Red fruits, spice & cassis

Palate

Medium bodied, showing red fruits and a generous length.

Vintage

2020

Country of origin

Australia

Geographical indication

Hunter Valley:
St Vernay Vineyard,
Sweetwater Vineyard,
Dalwood Vineyard.

Oak treatment

Old & New French Oak

Vine age

35+ years

Soil type

Red loam, limestone,
sand & gravel

Technical Analysis

Alcohol: 14.0%
Standard drinks: 8.3
Acidity: 5.9
Residual Sugar: 3.8g/L
pH: 3.57

**For all wholesale
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