



Kings of Prohibition

RED BLEND

TASTING NOTE Vibrant hue with dense red core in colour. Strawberry leaf, blood plum, boysenberry & cherry notes with oregano and vanilla oak aromas. On the palate notes of dark chocolate appear with a full bodied and rich, yet subtle finish. The tannins are grippy, yet ripe and pleasing to drink balanced with the dark core of sweet fruit.

SUGGESTED CUISINE Enjoy this drop with your favourite pizza and slow cooked brisket.

WINEMAKING The fruit for this wine was machine harvested and fermented on skins for 7 days. After pressing, the wine is matured in a combination of oak planks and old barrels, some of these being ex-whiskey barrels. The wine is lightly fined and filtered before bottling.

WINE ANALYSIS Alc/Vol: 14.0% | pH: 3.4 | TA: 6.28g/L
Sugar: 10g/l | VA 0.19 g/L | SD Free 42 mg/L | SD Total 109 mg/L

REGION Multiple vineyards in South Eastern Australia.

CELLARING Delicious drinking now but will also cellar well over 3 years.

