

In 1906, Sidney Wilcox built the estate homestead, Mulyoulpko (meaning “home by the water”), where he lived while farming the local land and streams, sending the vegetables and fish to the city restaurants and markets. Made specifically to pair with food, these wines are opulent in style and seamlessly balanced for fine dining.

GRAPES

Grenache, Shiraz

REGION

Riverland

VINIFICATION & WINEMAKING

The temperatures in the 2021 vintage were cooler during the growing season allowing for slow even ripening of grapes. Two collaborative varieties of Grenache and Shiraz, have been blended seamlessly to create a medium bodied, savoury style.

ANALYSIS

Alcohol	14.0%
pH	3.54
Titrateable Acidity	4.47



COLOUR

Cherry red edges with a dark red body.

NOSE

It shows savory red fruits of raspberry and red cherry aromas with spice and dried herbs.

PALATE

Flavours of strawberry, pomegranate and red cherry immediately immerse the pallet. The Grenache provides a spicy nature to the fruit with brightness and finesse, while the Shiraz delivers richness, weight and fruit length to the palate. Soft tannins and medium acid also contribute to a vibrant fruitful palate which is long and generous.

FOOD MATCH

Barbeque pork belly with fried rice and bok choy, or chicken skewers with chimichurri sauce.

AWARDS

DOUBLE GOLD - CWSA 2022

SILVER - Mundus Vini 2022

SILVER - AWC Vienna International Wine Challenge 2023

94 POINTS (GOLD) - Wine Showcase Magazine 2022



