



CALLIOPE SHIRAZ

TASTING NOTES

The Calliope Range is released in limited quantities and only in exceptional years benefitting the standards we set for our premium wines. Grapes for the Calliope range are hand picked from our century old vines to produce wines of great intensity and flavour.

VINEYARD REGION

Rutherglen.

COLOUR Deep red with black hues.

NOSE

Black currents, ripe blood plums, dark chocolate and vanilla dominate the nose.

PALATE

Primary fruit characteristics are balanced by rounded tannins, plums, currants, cocoa and vanilla combine to provide a beautiful lingering finish.

FOOD MATCH

Eat it with beef, rare on the BBQ, sliced thinly in an Asian salad or long slow roasted in the slow cooker. Open the bottle and let it breathe and savour the intensity of flavour in each glass.

WINEMAKER COMMENTS

Traditionally fermented with extended maceration on skins to achieve a balance of flavour and structure. Aged for 24 months in American hogsheads, light fined and filtered prior to bottling.

PEAK DRINKING

2017 - 2037.

