



## Sarus Shiraz 2016

### **Varieties**

100% Shiraz

### **Region**

Barossa Valley, South Australia

### **Alcohol**

14.5%

### **Viticulture**

2016 had a wet winter, then a mild summer. This gave the vines an extended growing season, that allowed the grapes to develop complexity and depth.

Grapes for this label need to be of exceptional quality, our winemakers select vineyards which deliver the range of flavours and depth of character required. We selected parcels of grapes from established, low yielding 25 – 40-year-old vineyards producing intensely flavoured grapes of outstanding quality.

### **Vinification**

Once picked the wine is fermented in open top fermenters, plunged every 6-8 hours. After fermentation the wine is placed into a mix of French and American oak barrels for maturation for between 10 – 18 months.

### **Winemakers Tasting Notes**

Dark ruby red in colour with aromas of dark berry fruits, hints of chocolate and freshly ground coffee. Full bodied on the palate offering up a combination of dense dark plum and raspberry fruits, with fine soft tannins ensuring a satisfying long finish.

### **Serving Suggestion**

An ideal accompaniment to roasted game and red meats.

