



N/V Sparkling Shiraz

Alcohol label %: 13.2 | pH: 3.42 | Acidity Tartaric (TA): 5.8 | Residual Sugar (g/L): 20.2 | Serving Temperature (°C): 12.0

Growing Conditions

Various seasons

Harvest

Various

Winemaking

Half of this wine came from the current vintage with the remainder from previous vintages.

The new vintage wine was fermented in a concrete open top fermenter.

Aging

The older wines were aged in French oak hogsheads for 2-3 years.

Appearance

Bright crimson purple

Nose

Plums, cherries and spicy fruitcake notes

Palate

Spicy cherry sauce and fruitcake balance well-rounded tannins and brisk acidity. Lusciously full, and juicy with a hint of oak complexity deliver an intense, lingering finish.

Food Pairing

Pavlova, pizza or curry!
Sparkling Shiraz goes with pretty much anything, especially Christmas!

