

Raise A Glass & Ruffle Some Feathers



VARIETY

SHIRAZ

REGION

MUDGEE, NSW

TECHNICAL

DATA

12.7%
3.30
5.4
1g/L
Screwcap
750ml

2021 SHIRAZ

CONTENTIOUS CHARACTER

MUDGEE, NSW

TASTING NOTES

Ruby red with a perfume of cherry, raspberry and hints of pepper. A soft red fruit flavour profile with a finely spun tannin structure and subtle notes of tobacco and blueberry on the finish.

WINEMAKER COMMENTS

These grapes were sourced from our Central Ranges vineyard in Mudgee, we consider ourselves fortunate to have access to this vineyard, the fruit we've sourced from it is simply put 'amazing'. We picked a little earlier than anticipated due to rainfall in the season, however, this has done nothing with diminishing this shiraz. It is big and fruity with great tannin structure, which will get better with age.

VINIFICATION

Picked and pressed within 24 hours of harvest it was fermented in stainless steel tank with new French and Hungarian oak staves for a period of 11 months. From start to finish this wine has required very little intervention, already having great body, colour and tannin which only required some minor tweaks prior to bottling and with that underlying sweetness of fruit masking what is a dry wine which is wonderfully rounded.

FOOD

Ideal for Steak and BBQ's.

DRINK

15-16 degrees.

Best over the short to medium term and will reward for long term cellaring.

