

THE POTTS FAMILY
BLEASDALE
EST 1850



NV SPARKLING SHIRAZ

We select fruit from sandy and stony vineyards to enhance aromatics typical of these soil types. Fermented in open vats before maturation in seasoned oak barrels and tank to retain freshness in the new vintage wines. All small proportion of wine from clay/loam vineyards gives richness to the mid palate ensuring a seamless finish and persistent flavour.

This multi vintage Shiraz wine is richly flavoured with deep colour and displays dark berry fruit aromas, sweet plum and spicy flavours, silky tannins and a rich, velvety smooth palate.

Enjoy this classic Australian sparkling wine with cheeses, canapés, duck dishes, peppered beef skewers, Christmas pudding or simply by itself. Suggested serving temperature is 8° to 10°C.

* Available in 750ml and 375ml size bottles

VINEYARD

Estate Vineyard and Specialist Growers
Langhorne Creek, South Australia

HARVEST DATES

1997 - Current vintage

BAUMÉ AT HARVEST

12.5 - 14.0

WINEMAKING TECHNIQUES

This wine is a non vintage blend of Shiraz that contains wine from every vintage of Shiraz since 1997. Each year in spring we freshen the base blend by adding new vintage Shiraz, freshening the pre-Christmas bottling with new vintage wine, maintaining consistency.

OAK MATURATION

Matured in a modified 'solera' system, combining seasoned oak barrels and tank maturation

WINE ANALYSIS

Alcohol: 13.5% alc/vol
Titratable acidity: 6.2g/L
pH: 3.57

VARIETIES

Shiraz with a little splash of Malbec

CELLARING POTENTIAL

Drinking well now!

SUGGESTED FOOD PAIRING

Everything from cheese and canapés to
Christmas Pudding

● Silver - Langhorne Creek Wine Show 2017

- 92 Points James Halliday Australian Wine Companion 17 Edition
- 92 Points Tyson Stelzer Wine Taste Weekly 2016

