



2018 THE CROSSING SHIRAZ

A combination of different maceration times from 30 to 40 days on skins and a majority of the batches were naturally fermented. The wine was basket pressed and transferred to new and used French and Hungarian oak for 24 months followed by a further six months in oak vats. Selections of the best barrels were selected to make “The Crossing”.

Colour

A full red- purple.

Aroma

Lifted, dark and intense blue and blackberry fruits dominate the bouquet with no overt jamminess and with some nuances of savoury black pepper and spice

Palate

A full-bodied, rich Shiraz with multiple layers of ripe fruit, oak and savoury tannins; black fruits, bitter chocolate, licorice, spice and cedary oak all contribute to the wine and its longevity.

Ageing

Ready to drink now, but with careful cellaring will continue to improve for 8-10 years.

The Vintage

The majority of the growing season was certainly cool, until the onset of customary latent summer heat in March.

Pairing

The delectable richness of this Shiraz is only further enhanced as an accompaniment to roast red meats or medium rare rib eye steak served with mustard or pepper sauce.



2016 SHIRAZ VIOGNIER

A delicious example of a classic shiraz, typical of the Côtes du Rhône style. Blended softly with a small percentage of Viognier. Notable enough to give velvet on the palate.

Colour

A deep ruby-purple

Aroma

The wine offers a complex nose of baked spice and dark berry.

Palate

Rich and powerful notes of dark fruits combined with tones of plum, chocolate and tobacco.

Ageing

Ready to drink now, but with careful cellaring will continue to improve for 5-8 years.

The Vintage

Bendigo's weather through to harvest was dry but of moderate heat, providing good ripening conditions. Yields were moderate, Shiraz was of exceptional quality.

Pairing

Darker meats and exotic spices invitingly turn the fruit notes from this shiraz. Try with tandoori, tagines and Asian roast pork.



2013 CABERNET SAUVIGNON

Turners Crossing Cabernet combines the rich flavour profile typically found in Bendigo reds with elegant varietal characters and a refined, harmonious structure.

Colour

A deep, rich ruby.

Aroma

Intense aromas of dark lifted blackberry fruits, cassis with black olive that predominate mulberry and cigar box

Palate

Rich earthy notes and warm plum flavours. All this finished with soft but firm ripe tannins.

Ageing

Ready to drink now, but with careful cellaring will continue to improve for 2-3 years.

The Vintage

The 2013 Australian vintage was generally very good. Much of the country had a dry, steady growing season, parts of Victoria enjoyed a moderate growing season. For Australia, 2013 is a hard vintage to go wrong with; most regions delivered excellent examples of their signature styles. Many will be drinking well now, and the best are likely to age very well.

Pairing

Pepper steak, roast lamb, beef bourguignon or lamb shanks with roast vegetables.



2015 BLOCK 25 CABERNET SHIRAZ

The Block 25 Cabernet Shiraz is a unique, limited edition blend that combines the intense flavour of our exceptional Cabernet Sauvignon with the finesse of our famous The Crossing Shiraz.

Colour

Deep, dark and black.

Aroma

The wine offers a complex array of fruit aromas of blackcurrant and spices.

Palate

Savoury, spice berries with medium-high acidity and mouth-watering taste.

Ageing

Ready to drink now, but with careful cellaring will continue to improve for 5-6 years.

The Vintage

2015 is considered an outstanding vintage in Victoria. The long, cool summer with no heat spikes gave grapes enough time for balanced ripening, and a dry, warm autumn brought the season to an ideal close.

Pairing

Cabernet Shiraz is a delightful accompaniment to roasted, braised or grilled, beef, slow-cooked lamb, or moussaka.



2018 VIOGNIER

A judicious use of oak has tamed this lively wine, but not compromised its lifted aromatics of stone fruits on the palate and poise and length that can only be described as unctuous.

Colour

Light straw-green.

Aroma

The wine offers a complex array of lifted aromas of stone fruits, honeysuckle and violet.

Palate

A dry, acidic, medium-bodied wine

Ageing

Ready to drink now, but with careful cellaring will continue to improve for 2-3 years.

The Vintage

The Bendigo wine region stuck precisely to form for the 2018 vintage, the weather in two halves.

A mild, wet Spring led to good fruit set, followed by a dry, warm Summer. Overall quality very high, yields variable.

Pairing

Pair this Viognier with spicy Asian food or a variety of seafood or shellfish.



2019 TURNERS CROSSING ROSÉ

The 2019 Rose was treated gently and with minimal intervention. Prior to bottling the wine was not fined and was given minimal filtration to ensure maximum retention of the fine flavours inherent in this wine.

Colour

Pale onion skin brown.

Aroma

The wine offers a complex array of fruit aromas of strawberries, spice and green and red skinned fruits.

Palate

The wine is deliberately made as a dry style Rosé. It has very attractive Rosé flavours of strawberry cream lollies, cinnamon spice and green skinned fruits.

Ageing

Ready to drink now, but with careful cellaring will continue to improve for 2-3 years.

The Vintage

2019 was a dry season, producing fruit with an intensity of flavour we love.

Pairing

Drink it as an aperitif prior to a meal, simply drink it on its own or share with friends over a platter of shellfish.

2018 PICOLIT



The 2018 Picolit is the product of an extremely rare and old Italian grape variety and the quality conditions of the Turners Crossing vineyard at Serpentine. This Picolit is unique with its delicate, yet complex characteristics, which reflect the balance of acidity and sugar that lends itself well to dessert wine production.

Colour

Golden Straw Colour.

Aroma

Typically Picolit offers aromas of honey, pressed flowers and candied orange peel with peach and apricot flavours.

Palate

This Picolit palate is a complex blend of stone and citrus fruit with a full mouth feel.

Ageing

Ready to drink now, but with careful cellaring will continue to improve for 3-4 years.

The Vintage

The lead up to Vintage 2018 saw a wet winter followed by a humid spring with a few cool snaps around bud-burst in some areas. The summer was conversely warm and dry and fruit production was generally very good.

Pairing

Gorgonzola cheese, mille-feuille and vanilla bean ice cream with caramel sauce.



2016 MR TURNERS SHIRAZ

Possessing an intense colour and a fruit driven character that is expressive of the specific terroir and quality of this exceptional wine region.

Colour

Intense ruby red.

Aroma

The wine offers a complex array of fruit aromas of pepper, spices and black fruits.

Palate

A rich mid palate with full-bodied fruit driven character

Ageing

Ready to drink now, but will most likely continue to improve for 3-4 years.

The Vintage

The region's weather through to harvest was dry but of moderate heat, providing good ripening conditions. 2016 yields were moderate, but produced flavoursome Shiraz as well as Cabernet Sauvignon.

Pairing

Shiraz is an exceptional accompaniment to grilled or roast beef, served rare or with a pepper sauce.