

SOLI

SHIRAZ



COLOUR: Ruby red

NOSE: Upfront plum and cherry aromatics with vibrant raspberry and cranberry notes.

PALATE: A silky smooth and juicy wine with bright red fruits at its core. Attractive oak and subtle earthiness bring spice and complexity. Zippy red berries dance across the palate with a lingering finish.

VINTAGE: Certified Organic fruit, sourced from a single vineyard. The priority of maintaining healthy soils, allows the vines to produce pure, quality fruit and this is expressed in the quality and flavour of the final product. Picked and destemmed before being delivered to the winery for processing.

WINEMAKING: A brief period of cold maceration saw this wine fermented in stainless steel with a classic Rhone style yeast, giving the fruit its spicy and vibrant characters. The wine was then placed into a selection barrels, adding subtle oak sweetness and appeal. After maturation the wine is blended, filtered and bottled. Minimal sulphites and interference produced this pure, organic wine.

VINTAGE: 2022

TA: 5.73 g/L

ALC: 14.5%

RS: 0.1 g/L

pH: 3.62

CELLARING: < 8 years



CHURCHVIEW
— MARGARET RIVER —

