

RESERVE

2020 Barossa SHIRAZ



A blend of our Eden Valley vineyard and two vineyards in the Barossa Valley, this Shiraz was fermented in separate parcels in sweeping arm fermenters for up to 8 days at 25° to 28° degrees. The wine was then pressed and left in stainless steel for malolactic fermentation, after which it was racked into barrel for approximately 12 months maturation in new and old French and American oak. The best barrels were then blended and filtered for bottling. On the 13th March the Scholz block was harvested at 15 Baume and transported to the winery to be fermented in sweeping arm fermenters at 25 to 28 degrees. Pressed at one baume, the wine was racked into stainless steel for malolactic fermentation and then transferred to oak - 55% French with 40% new oak and 45% American Oak for 12 months. The best barrels have been selected and a dash of High Eden Shiraz was added for extra complexity and spice.

Tasting note

The Reserve Barossa Shiraz has vibrant purple garnet hues. The aromas are powerful and complex with a wealth of fruit ranging from ripe cherries and blackberries with hints of white pepper and spice. The rich and harmonious palate displays soft flavours of blackberry and plum.

Region Barossa

 Wine
 Alcohol: 14.9%
 pH: 3.47

 Analysis
 TA: 7.25 g/l
 RS: 2.3 g/l

Style Style Dry, full bodied

Food Match Enjoy with Char Grilled Steak or Slow cooked game.

Cellaring Super premium quality, this Shiraz is made for drink now but will withstand mid term cellaring for 3-8 years.

Winemaker, James Ceccato





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Packaging Detail

Range: Re

Reserve Range

Product:

Shiraz

Approx. Case Weight:

8kg

Bottle Barcode No:

9335966000216

Carton Barcode No:

19335966003689

Bottle:

Super Premium Claret - (AG-027)

Bottle Weight (grams):

732

Package Weight (grams):

1458

Bottle Dimensions (hxd):

329mm x 75mm

Carton Size:

6 pack

Carton Dimensions:

230mm x 156mm x 335mm

Slipsheet Configuration:

128 (domestic) - 84 (export)

