

RESERVE

2021 Barossa SHIRAZ



Winemaking The growing season of Vintage 2021 in the Barossa was cool and mild, resulting in a

long ripening period and the development of ripe and generous flavours. Meticulous attention to detail produced stunning parcels of fruit with physiological ripeness from the two source vineyards in the Barossa and Eden Valley. Upon arrival at the winery the parcels were destemmed into small sweeping arm fermenters, inoculated with a specialized yeast strain and pressed separately to stainless steel vessels for malolactic fermentation. Maturation took place in new and seasoned French and American oak hogsheads for 18 months, of which only the best barrels formed the blend. After a short-term bottle conditioning the wine was released.

Tasting note A glorious garnet red in appearance, the aromas are opulent with fruits of the

forest, violet and dark chocolate at the fore, over a generous palate of blackberry,

bramble and velvety tannins.

Region Barossa S.A.

Wine Analysis Alcohol: 14.40% pH: 3.53 TA: 7.10 g/l

Style Dry, brooding and full bodied

Food Match Enjoy with dry aged ribeye steak, braised lamb shank and mature hard cheese.

Cellaring Matured to enjoy now but will benefit from careful cellaring for up to 10 years.

Winemaker, Daren Owers



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Packaging Detail

Range:

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)

