

MENGLERS HILL

SHIRAZ

GRAPE VARIETIES RATIO (%) & SOURCE:

Shiraz ex Barossa

HARVEST DATE:

February & March

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

Our vineyards across the Barossa experienced a cold winter with lower rainfall figures. Dry and warm conditions, particularly before Christmas have resulted in a vintage that was two weeks earlier than average. However, these dry and warm conditions meant the vineyards were able to ripen the grapes seamlessly, producing an abundance of flavour.

WINEMAKING/VITICULTURE:

The vineyards for the this Shiraz are sourced from our loyal family grower base in the Barossa, an area renowned for this variety. The grapes were fermented in static potters and rotary fermenters. Warm temperatures at the onset of fermentation and also 3-5 days post ferment maceration has helped extract soft fleshy tannins and build wine structure.

TERROIR/SITE:

The grapes for this Shiraz are sourced throughout the renowned region of the Barossa. Ideal for growing expressive Shiraz, a range of terroir can be seen across the different vineyards, from sandy soils to sandy loam, to red-brown earth over red clay.

TASTING COMMENTS:

In the glass the wine has bright ruby and crimson hues. This follows through to a generous nose of blackberry coulis, liquorice spice, mulberry preserve, dark choc-mocca and vanilla tones. Complexity builds as the wine opens further with hints of earthy rhubarb and cherry. The savoury palate shows blood plums, roast cinnamon sweet spice leading onto soft chewy tannins. This wine will benefit from short to medium term cellaring.

FOOD MATCHES INCLUDE:

Beef carpaccio served with shaved parmesan and olive tapenade. Traditional home made hamburger with caramelised onion and beetroot relish. A vegan option would be a Cep Mushroom Risotto.



TOTAL ACIDITY (g/L):	5.8
pH:	3.60
ALCOHOL (%v/v):	14.5