

Where East meets West...a fun, engaging and interesting new world design, ready to cut-through the flow of heavily traditional old world and new world wine labels. A Western Take on a traditional Asian design, the wines are packed with varietal flavour and freshness, ideal for immediate consumption and for any occasion.

SHIRAZ 2019

Grape Varieties & Source Shiraz ex South Australia

Harvest Date March 2019

Vintage Conditions

A cooler winter with below average rainfall set the scene for the 2019 vintage. The warm to hot summer days and dry weather allowed controlled irrigation to maintain the canopies which was great for ripening the grapes. This mild and dry weather through the growing season produced grapes with great flavour and concentration.

Winemaking/Viticulture

Fermentation was carried out in a combination of static and rotary fermenters for a period of six to seven days. This creates a good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

Tasting Comments

Dark purple in colour with red hues. Fresh plums and subtle vanillas with hints of violets and floral aromas. The generous silky palate has blueberry and plum fruit flavuors, complimented by soft, supple tannins with hints of milk chocolate and warm spices. Bright fruit flavours linger during the long succulent finish.

Alcohol % 13.5

Total Acidity (g/L) 5.66

pH 3.53

