



CAMBRIDGE CROSSING

SHIRAZ 2021

GRAPE VARIETIES RATIO (%) & SOURCE:

Shiraz ex South Australia

HARVEST DATE:

March & April 2021

VINTAGE CONDITIONS:

Late Winter and Spring rains in 2020 allowed the canopies to flourish. This enabled the development of great aromatics and flavours to produce a deeply coloured wine with classic varietal characters.

WINEMAKING/VITICULTURE:

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

TASTING COMMENTS:

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

ALCOHOL (%v/v): 13.5

TOTAL ACIDITY (g/L): 5.75

RESIDUAL SUGAR (g/L): 0.6

pH: 3.61

