

2018



A GENEROUS, ELEGANT EXPRESSION OF BAROSSA VALLEY SHIRAZ WITH AROMATIC DARK FRUIT AROMAS OF BLACKBERRY, BLUEBERRY AND BLOOD-PLUM BACKED BY INTEGRATED SPICY OAK AND SILKY TANNINS. LUSH AND SUPPLE WITH A FINE, STRUCTURAL LINE.

Our Vineyard Selection Shiraz celebrates the Barossa Valley and everything that makes it great - its renowned vineyards, its dedicated grape growers and its remarkable wines, made simply to enjoy.

To show off what the Barossa does best, we chose Shiraz from the Sonntag Vineyard at Stonewell, a place synonymous with the longstanding viticultural tradition of the region. Its soils, climate and natural attributes give a distinctive, inky black colour, intense flavour, and fine, silky tannins.

WINE DETAILS

VINEYARD SOURCE	Shiraz was sourced entirely from the Sonntag Vineyard in the Stonewell subregion of the Barossa Valley.
GRAPE VARIETY	Shiraz
MATURATION	Matured in predominantly seasoned oak to soften and develop without picking up excessive oak flavour, with 10 percent matured in new French hogsheads to enhance character, structure and depth of flavour.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 5.3 g/L pH: 3.61
PEAK DRINKING	The structure and balance of this wine will reward medium term careful cellaring. But it depends on what you like. Drink it young for those bright, juicy Barossa Shiraz flavours, or tuck some away for more developed, complex characters.
FOOD MATCH	This Shiraz is crying out for juicy chargrilled steak or succulent lamb cutlets. Or try it meat-free with barbecued field mushrooms or gnocchi with black olive tapenade.

TASTING NOTES

COLOUR	Inky dark red with magenta hues.
NOSE	Aromatic dark fruit characters of blackberry, blueberry and blood-plum, with hints of chocolate, anise, black olive and charcuterie.
PALATE	A wine of generosity and elegance, with dark, lively, fleshy fruit backed by beautifully integrated spicy oak and silky yet defined tannins. A lush, juicy, supple mouthfeel with a fine, structural line and lingering fruit flavours.