

DOLAN & DUNN

SHIRAZ

LANGHORNE CREEK ●● BAROSSA VALLEY

2016



A RICH, CONCENTRATED WINE THAT BRINGS TOGETHER DISTINCTIVE ELEMENTS OF BOTH LANGHORNE CREEK AND THE BAROSSA VALLEY. DARK AROMAS OF MULBERRY, BLACKBERRY, LIQUORICE AND SPICE FOLLOW THROUGH TO A SUPPLE, GENEROUS PALATE WITH CHOCOLATEY TANNINS.

The vineyards of Langhorne Creek and the Barossa Valley have held a very special place in our hearts through both our individual and joint winemaking histories. Both regions excel at growing Shiraz and some of our favourite wines are a blend of the two, with the complementary characters coming together to create a wine of harmony and balance.

Our winemaking approach is fresh and uncomplicated, allowing the fruit to speak for itself. Gentle handling during fermentation on skins in small, traditional open fermenters, has allowed for optimum extraction of flavour and fine, balanced tannins.

WINE DETAILS

VINEYARD SOURCE	Shiraz was selected from two of our most cherished, longstanding grapegrowers—from the renowned Metala Vineyards of Langhorne Creek and Kurtz Vineyard in the Light Pass sub-region of the Barossa Valley.
GRAPE VARIETY	Shiraz
MATURATION	Matured in seasoned, spicy oak to enhance character, structure and depth of flavour.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.6 g/L pH: 3.43
PEAK DRINKING	Drinking well on release or will soften and develop further complexity with careful medium term ageing. And, as Langhorne Creek Shiraz is known for its graceful long term ageing, those who like a more mature wine style could put it away for 10 years or more.
FOOD MATCH	Perfect with a juicy chargrilled Argentinian T-bone with chimichurri sauce, slow-roasted lamb shoulder with root veggies, or eggplant parmigiana.

TASTING NOTES

COLOUR	Deep dark red with purple hues.
NOSE	Dark fruit aromas of mulberry, blackberry and blueberry, with hints of liquorice and spice, and the beginnings of cigar box complexity that will further develop with age.
PALATE	The palate is full-bodied, with plenty of generous, supple fruit, intensity of flavour, and layered, chocolatey tannins.