

## Country

Australia

## Region

McLaren Vale

## Grape varieties

100% Shiraz

## Technical analysis

ABV 15% vol  
Residual sugar <1 g/l  
Biodynamic wine

## UPC

9326755000548



## Winemaking

Fermentation occurred naturally in open fermenters, pressing off skins once the fermentation was completed. 12 months maturation. No racking of the wines occurred in this time, so the wine has been aged on its lees, allowing sulphur additions to be kept to a minimum and the true character of the wine to blossom.

12 months in 10% new and 90% 1-3 year old French oak barriques.

## Tasting note

Crimson red with black hues. Dark berries on the nose with hints of cedar, spice, concentrated blackberries and boysenberry with subtle oak notes. Berries galore on the palate! This Shiraz is a soft, voluptuous mouth filling wine with silky tannins and lovely texture.