



2014 Shiraz

Vineyard Location

Broke Fordwich, Hunter Valley

Winemaking Details

The fruit for this wine was picked in February 2014 following one of the best vintages the Hunter Valley has experienced in a very long time. After fermentation in stainless steel tank, with regular pump-overs, the wine underwent malolactic fermentation. After 18 months maturation in French & American oak hogsheads, the finished wine was bottled in October 2015.

Alcohol: 13.5%

Titrateable Acidity: 6.3g/L

pH: 3.50

Tasting Notes

Displays attractive crimson hues with aromas of red berries, dried herbs and a touch of mocha. These aromas follow into the rich and silky textured palate and mingle with cherries, raspberries and generous long tannins. Its rich flavour will compliment beef or game.

Cellaring potential is approximately 8 years.

