



Limited Release 2014 Shiraz

Vineyard Location

Broke Fordwich, Hunter Valley

Winemaking Details

The very best fruit for this wine was handpicked in February 2014 following one of the best vintages the Hunter Valley has experienced in a very long time. After fermentation in stainless steel tanks, with regular hand plunging, the wine underwent malolactic fermentation and maturation in new French & American oak barriques. After 18 months maturation, the finished wine was bottled in October 2014.

Alcohol: 14.0%

Titrateable Acidity: 6.3g/L

pH: 3.50

Tasting Notes

A delightfully deep and vibrant purple hue. Packed with concentrated red and blue fruits, savoury spice and a long, satiny tannin structure which encapsulates the wine in its entirety. Enjoy now, but will reward those with the patience to cellar well for approximately 8 -10 years.

