

Signature Series Shiraz 2020

6x75cl

Winemaker Notes

Generous and appealing with dark fruits and black chocolate characters, soft, fine powdery tannins and lovely length of flavour.

Vineyard

The warm maritime-influenced climate and red-brown loamy soils produce rich dark fruit characters and supple tannins in their exemplary red wines.

Winemaking

Fermented on skins for 7-12 days in closed fermenters at moderate temperatures ranging from 12-26 °C. A very moderate oak regime, comprising 15% new and the rest older, French oak, for a relatively short period averaging at 6 months.

Vintage

With losses due to smoke or fire damage in some area, meant yields were low, but of the regions unaffected the quality of the grapes is high

Food match

Grilled and Roasted Red Meats

Lovely with a chicken and tarragon pie.



Grapes

95% Shiraz
5% Other

Region/Appellation

McLaren Vale

Alcohol by volume

14.00%

Residual Sugar

3.8 g/l

pH

3.66

Total Acidity

5.92 g/l

Drinking Window

2024 - 2028

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

22/07/2024