

# 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

27/12/2024