



SHIRAZ 2020

Central Victoria

WINEMAKERS NOTES

This wine is made with 100% Shiraz grapes sourced from the Pogue vineyard, Toolamba in Central Victoria. The vineyard is 135 acres of prime viticultural land with extensive Goulburn River frontage. The fermentation was completed in 160 year old open top oak fermenters and specially selected organic yeast strain was utilised for this process. The wine was matured in a combination of one year old French Hogs Heads and century old large format oak casks for a period of six months.

HARVEST NOTES

The Summer of 2020 will be remembered for the devastating bushfires throughout Southern Queensland, coastal NSW and Eastern Victoria. Thankfully there were no fires in Central Victoria so our vineyard in Toolamba was unaffected. The temperatures fluctuated heavily throughout the season, but picking continued producing good flavours in the whites, and terrific colours in the reds - not unusual for a dry growing season but mostly testament to our diligent team in the vineyard.

TASTING NOTES

A very youthful Shiraz expressing well integrated aromas of sweet oak alongside blackberries fruits. The palate is full of concentrated dark berry flavours, warm spice and fine, supple tannins. The subtle oak influence in this wine offers elegance and complexity.

FOOD MATCH

The perfect accompaniment to barbecued steak, braised beef or aged hard cheeses.



RED FRUITS
DARK CHOCOLATE
SPICES & LIQUORICE



VINTAGE 2020

REGION *Central Victoria*

VARIETY 100% Shiraz

ALCOHOL 14.5%

TA 6.2 g/L

PH 3.33

BEST CONSUMED *Now to 2030*

