

REGIONAL SELECTIONS

2015 Shiraz Barossa Valley, SA



This wine is everything a Barossa Shiraz should be – loads of spicy dark fruit with flavoursome oak and supple tannins.

Varietal: Shiraz

Region: Barossa Valley, SA

Australia's oldest and best known wine region, the Barossa Valley is a warm climate region famous for bold Shiraz wines. It has some of the world's oldest continually producing vines and a deep and enduring winemaking heritage. Summers are typically warm and dry and most rainfall occurs in winter and spring.

Vine to Glass: 2015 was a challenging vintage in which severe frosts in spring caused widespread damage to Barossa vineyards. Secondary shoot growth was strong and mild conditions in late summer and autumn favoured development of outstanding flavours, concentration

and colour. Yields were low, but of excellent quality.

The fruit was handpicked and destemmed then fermented in closed overhead fermenters with pumping over. The wine was aged for 12 months, primarily in older American oak hogsheads (300L); a portion was aged in tank with quality French oak barrel staves.

Tasting Notes: A wine with plenty of everything: spicy dark fruits, flavoursome oak and supple tannins. It is all a full-bodied Barossa Shiraz should be. Serve at between 16-18°C and enjoy with hearty dishes such as vegetarian stew, beef bourguignon, beef hotpot or barbecued lamb.