



FARM TABLE

2017 SHIRAZ

WINEMAKING

This wine is blended from Shiraz parcels from a number of distinctly different Central Victorian sites all which create amazing complexity in the wine. The fruit for this wine was picked from three vineyards across Victoria –Boort Estate, Tallis Vineyards and our own Upton Run vineyard.

The grapes were destemmed and crushed prior to fermentation. The wine is fermented in high tech, stainless steel, sweep-arm fermenters at 75° F to maximize and preserve primary fruit flavors and color.

The wine was then matured for 9 months in a combination of new and old French oak (70%) and new and old American oak (30%).

THE WINE

This Shiraz is a bright youthful red color with some rich purple hues. On the nose are aromas of plum, raspberry, chocolate and oak spice. The palate is full of flavor with flavors of plum pudding and red fruits.

PH 3.63 T/A 6.7 g/L Alc 13.7%

FOOD MATCH

Served perfectly with a chorizo wood fired pizza.

CELLARING RECOMMENDATION

Enjoy now or cellar for up to 5 years.

