



FARM TO TABLE

SHIRAZ 2020



OVERVIEW As dedicated grape and sheep farmers we have deep respect for provenance, husbandry and craftsmanship in food and wine. Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine. Farm to Table wines are bright, generous and carefully blended to complement the softer texture of farm raised meat.

VINEYARD REGION Victoria

VINTAGE CONDITIONS 2020 was a warm vintage with low yields providing excellent fruit quality. Shiraz grapes ripen very quickly in these conditions so it was critical to monitor closely around harvest to ensure we pick at optimal flavor and ripeness.

WINEMAKING This Shiraz was picked from our own Upton Run vineyard and from Tallis Vineyards in Central Victoria. The fruit was fermented in stainless steel using a range of specific cultured yeasts which maintain primary fruit aromas, adds spice and promotes delicacy. For 12 months, the wine was matured with new French and American oak, to promote vanilla and spice characters in the final blend.

WINE ANALYSIS Alc/Vol: 14.4%
Acidity: 6.5 g/L
pH: 3.6

COLOR Dark garnet red.

NOSE Rich cherries, red plums and blueberries underlined with hints of black pepper and spice.

PALATE A medium bodied wine with concentrated black cherries, raspberries and subtle notes of spiced plum, cassis and oak leading to a long, balanced and smooth finish.

PEAK DRINKING Drink now to 2025.