

miles from nowhere

MARGARET RIVER

2019 SHIRAZ

Appellation: Margaret River

Varietals: Shiraz

Closure: Screw cap

Alcohol: 14.5%

Winemaking notes: 2019 vintage started later than usual with reds picking in April and early May. This was due to lower than average temperatures during the months prior to harvest. The mild and cooler weather was quite beneficial to the ripening process of the reds, allowing a long stint of tannin ripening. Only the most balanced fruit from various sites across the Margaret River wine region make the cut for this blend.

Crushed and de-stemmed into stainless steel tanks with gentle maceration techniques for perfect colour extraction and pressing off skins before completion of primary fermentation to keep a soft and balanced tannin profile. Post fermentation the wine was matured in French oak for 12 months.

Oak: Predominantly French.

Cellaring: Drink now or cellar for up to 6 years.

Appearance: Deep ruby red with a purple hue

Nose: A rich and intense with generous dark plum, blueberries and cherries with white pepper notes.

Palate: A soft and juicy palate with concentrated plums, blueberries and white pepper. Jubey wine with rounded tannins offering a supple structure and fruity length.

Food Pairing: Smoky spiced BBQ T-bone steaks with spicy salsa

Allergens: Contains Sulphites. Fined with the aid of egg and skim milk products. Traces may remain.

