

miles from nowhere

MARGARET RIVER



2017 SHIRAZ

Appellation: Margaret River

Varietals: Shiraz

Closure: Screw cap

Alcohol: 14.0%

Winemaking notes: Only the most balanced fruit from various sites across the Margaret River wine region make the cut for this blend.

Gentle handling of the fruit ensures aromatics and varietal characters are retained. Selected parcels are cold soaked, cooler fermentation temperatures as low as 18°C. Gentle maceration techniques and pressing off skins before completion of primary fermentation to keep a soft and balanced tannin profile. Post fermentation the wine was matured with French oak for 14-16 months. After maturation individual parcels were selected for the blend.

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 spicy nose with dense dark cherry, blueberry and mixed berry fruits. These are complimented by earthy aromas and notes of Belgian waffle, milk chocolate and vanillin oak.

Palate: This is a highly expressive wine with great varietal character and fruit expression. The tannin structure is chewy, and the oak has provided a sweet, chocolate flavour along with hints of nuts and toast. White pepper lingers on the finish.

Food Pairing: Grilled beef served rare with a green pepper sauce.

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

