

miles from nowhere

MARGARET RIVER



2016 SHIRAZ

Appellation: Margaret River

Varietals: Shiraz

Closure: Screw cap

Alcohol: 14.5%

Winemaking notes: A combination of different vineyard blocks from different Margaret River sub-regions make up this blend. The fruit for this wine was harvested three weeks later than in previous years in mid-April. The berries were crushed with the rollers set apart, allowing some berries to remain whole for the alcoholic fermentation. The must was inoculated with a selected yeast strain. During the course of alcoholic fermentation the must was allowed to reach a maximum of 28°C. When alcoholic fermentation was almost complete the wine was pressed and inoculated for malo-lactic fermentation. A combination of French and American oak was used during the 12 months maturation of the individual wine components. Each wine was individually assessed then racked and blended, before receiving a light egg white fining prior to final filtration and bottling.

Oak: Predominantly French with some American .

Cellaring: Drink now or cellar 5 – 8 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 American oak.

Palate: This is a highly expressive wine with great fruit concentration driven by mixed berries and dark, juicy cherry fruit. 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.

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