

# *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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