



*miles from nowhere*  
MARGARET RIVER

**BEST BLOCKS**  
**SHIRAZ 2018**

**Appellation:** Margaret River

**Alcohol:** 14.5%

**Winemaking notes:** The best blocks of Shiraz fruit were harvested to produce this limited production. The 2018 growing season had a wet winter and dry spring - ideal conditions from December to late February with minimal temperature spikes. The season resulted in reds with great depth, concentration and elegance with high natural acidity. This blend is created by selecting only the best individual rows from a low yielding site in Wilyabrup.

The blend consists of 2 different batches that were treated separately and involved hand plunging in open fermenters, cold soaking must and extended maceration on skins. Post fermentation the wine was matured in a combination of French oak barriques for 14-16 months. After which individual barrels were selected by the winemaking team for the blend.

**Oak:** Predominantly French - 50% new / 50% older

**Cellaring:** Drink now or cellar for up to 8 years.

**Appearance:** Deep red core with a purplish red hue.

**Nose:** Mixed red berry fruits with cracked black pepper, complemented by chocolate and savoury elements from oak maturation.

**Palate:** Ripe and intense fruit flavours such as dark cherry balanced with soft tannin structure. Excellent persistence and length.

**Food Pairing:** Roasted or grilled beef with a green peppercorn sauce with roasted hasselback potatoes.

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

