

# REGIONAL COLLECTION

*Australia Our Vineyard*



## 2015 BAROSSA SHIRAZ

**COLOUR** Intense, deep red with purple hues  
**AROMA** layers of dark fruit, plum, mulberry, cedar and spice  
**PALATE** Concentrated dark fruit flavours, complimented with fine tannins and subtle toasty spicy oak

### WINEMAKING

Several batches of Shiraz from selected Barossa Valley vineyards were fermented in temperature controlled stainless steel for at least 7-10 days, to maximise colour, tannin and flavour extraction. After primary fermentation the wines were membrane pressed and underwent malolactic fermentation before racking to French barriques and puncheons for around 12 months on the finish.

### VINTAGE

After good winter rainfall, spring was warm and dry, with cool nights and some unseasonal frost. Some welcome rain in January was followed by a warm February and a cooler March. The mild drier conditions resulted in an earlier harvest in late March. The flavour, tannins and colour development were optimal, due to slightly reduced yields and a dry growing season.

### PAIR WITH

Rare roast beef or spiced kangaroo fillet, Portobello mushroom wellington or a selection of flavoursome cheeses

<b>VINTAGE</b>	2015
<b>VARIETALS</b>	Shiraz
<b>REGION</b>	Barossa
<b>HARVEST</b>	March 2015
<b>CELLARING</b>	Enjoy on release or within 5 years of vintage
<b>ALC/VOL</b>	14.5%
<b>PH</b>	3.44
<b>ACIDITY</b>	6 g/L

