

# ZILZIE WINES



## 2016 BAROSSA SHIRAZ

<b>COLOUR</b>	Intense, deep red with crimson hues
<b>AROMA</b>	Dark, sweet raspberry, violets, cedar and spice
<b>PALATE</b>	Vibrant fruit, vanillin, complimented with fine tannins and subtle toasty 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.

### VINTAGE

Spring was warm and dry, with mild conditions followed by some welcome rain in January and March. Ripening was generally even with natural acid, good flavour development and dense colour due to slightly reduced yields and a dry growing season.

### FOOD MATCH

Pulled beef slider with beer battered chips.

<b>VINTAGE</b>	2016
<b>VARIETALS</b>	Shiraz
<b>REGION</b>	Barossa
<b>HARVEST</b>	March 2016
<b>CELLARING</b>	Enjoy on release or within 5 years of vintage
<b>ALC/VOL</b>	13.8%
<b>PH</b>	3.45
<b>ACIDITY</b>	6.0 g/L

