

ZILZIE WINES



2017 BAROSSA SHIRAZ

COLOUR	Intense, deep red with crimson hues
AROMA	Cedar, spice and delicious forest fruits
PALATE	Bramble, mulberry and plum flavours, complimented with fine tannins and subtle toasty oak

WINEMAKING

Shiraz from selected Barossa Valley vineyards was 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 into French barriques and puncheons for around 12 months.

VINTAGE

A mild summer with regular rainfall created ideal conditions for growing the Barossa's "Hero" grape variety, Shiraz. Lower than average temperatures saw healthy vines develop lush canopies, and enabled a gradual accumulation of sugars and flavors in the grapes. The Barossa's 2017 vintage has produced beautiful wines with exquisite fragrance, spice, and elegance.

FOOD MATCH

Spiced kangaroo fillet, chickpea and beetroot falafel, a selection of flavoursome cheeses.

VINTAGE	2017
VARIETALS	Shiraz
REGION	Barossa Valley
HARVEST	March 2017
CELLARING	Enjoy on release or within 5 years of vintage
ALC/VOL	14%
PH	3.6
ACIDITY	5.5 g/L

