

# ZILZIE WINES



## 2018 BAROSSA SHIRAZ

**COLOUR** 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 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 on to French oak for around 12 months.

### VINTAGE

The growing season started off well, with the winter months experiencing slightly higher than average rainfall. January and February were warm and dry, whilst March and early April had average temperatures, without extremes, which was a perfect finish to vintage. Yields were slightly down due to the drier conditions over the summer months, however the slow ripening from the mild temperatures has allowed for great colour and flavour development.

### PAIR WITH

Roast beef with all the trimmings, roasted eggplant with feta and tomato, a selection of flavoursome cheeses

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|------------------|---|
| <b>VINTAGE</b>   | 2018  |
| <b>VARIETALS</b> | Shiraz  |
| <b>REGION</b>    | Barossa   |
| <b>HARVEST</b>   | March 2018  |
| <b>CELLARING</b> | Enjoy on release or within 3 - 5 years of vintage |
| <b>ALC/VOL</b>   | 13.5%   |
| <b>PH</b>        | 3.6   |
| <b>ACIDITY</b>   | 6.1 g/L   |

