

2019 shiraz

colour: mid to deep crimson

aroma: mulberry and cherry aromas with spicy vanillin oak

palate: Juicy dark berries with subtle toasty oak and soft, smooth tannins

winemaking

Shiraz grapes from selected vineyards were fermented in temperature controlled, stainless steel tanks for around 7-10 days, to maximise colour and flavour extraction. After primary fermentation, the wines were membrane pressed and underwent malolactic fermentation in French oak, before blending filtering and bottling.

vintage

The vintage 2019 growing season was one of the driest on record. Controlled winter watering and careful monitoring of vine stress levels was key to a successful crop. Temperatures tended to be cooler in spring and early summer which caused a slower start to the season, as temperatures began to rise in late Jan early Feb ripening moved along a little quicker and the team were grateful the vines had sufficient canopies to protect the fruit through to maturity. The reds from this vintage show excellent depth of colour and fabulous tannins, whilst the whites display a rich array of aromatics and bright fresh fruit flavours.

enjoy with

Lamb Shawarma, slow cooked beef brisket, eggplant lasagne

vintage: 2019

varietals: shiraz

region: murray darling

cellaring: best enjoyed young

alc/vol: 13.5%

pH: 3.48

acidity: 6.0 g/l

BTW

ZILZIE WINES

