



FINE AUSTRALIAN WINES



SHIRAZ 2022



Winemaking

Vintage 2022 proved to be a standout with mild summer conditions along with idyllic rainfall. The extended ripening period produced wines with optimal acid and fruit flavours in all varietals. Harvested during late February to mid-March, our Shiraz parcels were destemmed, crushed and fermented in Vat at 24°C with regular pump overs to maximise colour extraction and preserve fruit flavour. Once dry, the parcels were pressed, racked and seeded for malolactic fermentation, ahead of maturation on premium French and American oak. Prior to bottling the parcels were blended stabilised and filtered before release.

Tasting note

Head Over Heels Shiraz displays refined varietal aromas of blackberry, plum and earth entwined with toasty oak. The palate is generous and concentrated, offering flavours of dark cherry, blood plum, black pepper and dark chocolate.

Region

South Eastern Australia

Wine Analysis

Alcohol: 14.3% pH: 3.40
TA: 6.75 g/l RS: 4.1 g/l

Style

Dry, full flavoured and generous.

Food Match

Pairs beautifully Braised Pork Shoulder and Caramelised Artichokes.

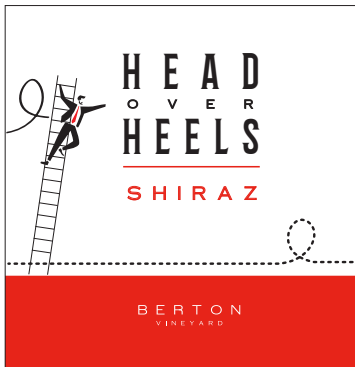
Cellaring

This wine has been made to drink now and will cellar for up to 5 years.

Matt Santos,
Winemaker



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Carton Packaging

Packaging Detail

Range: Head over Heels

Product: Shiraz

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966002166

Carton Barcode No: 19335966002163

Bottle: Punted Claret

Bottle Weight (grams): 415

Package Weight (grams): 1158

Bottle Dimensions (hxd): 297mm x 80mm

Carton Size: 12 pack

Carton Dimensions: 226mm x 300mm x 313mm

Slipsheet Configuration: 64 (domestic) - 56 & 42 (export)