



FINE AUSTRALIAN WINES

FOUNDSTONE

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 varieties. 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

Our Foundstone Shiraz displays expressive varietal aromas of blackberry, blueberry earth and spice, that lead to a generously flavoured palate of mixed berries, blue plum, dark chocolate, and toasty oak.

Region

South Eastern Australia.

Wine Analysis

Alcohol: 14.40% pH: 3.52
TA: 6.25 g/l RS: 5.5 g/l

Style

Dry, full flavoured and generous.

Food Match

Pairing beautifully with barbecued meat dishes, hard cheeses or a is delight on its own.

Cellaring

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

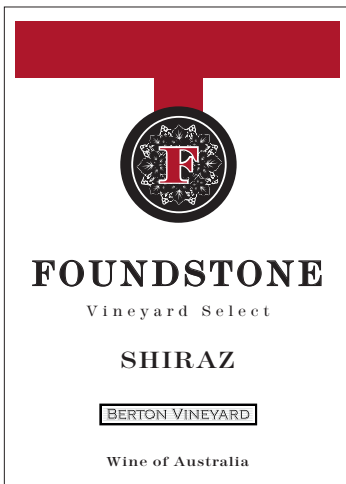
Winemaker,
James Ceccato



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SHIRAZ
2022



Carton Packaging

Packaging Detail

Range: Foundstone

Product: Shiraz

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000223

Carton Barcode No: 19335966000220

Bottle: Punted Claret

Bottle Weight (grams): 415

Package Weight (grams): 1158

Bottle Dimensions (hxd): 297mm x 80mm

Carton Size: 6 pack

Carton Dimensions: 226mm x 151mm x 313mm

Slipsheet Configuration: 64 (domestic) - 112 & 84 (export)