



FINE AUSTRALIAN WINES

METAL LABEL

THE BLACK SHIRAZ 2021



Winemaking Interstate fruit was harvested during the night and transported to our Yenda winery, and local fruit was harvested during the warmth of the day. The parcels were fermented separately in stainless steel vertical fermenters for 5-7 days between 25° and 29° degrees, then pressed at 1 Baume and racked onto French oak staves for four months, during and post malolactic fermentation. Wine was then clarified and carefully blended for bottling.

Tasting note Australian Shiraz has forged an enviable reputation for unrestrained generous flavours. The Black Shiraz is an example of this style with deep colour and aromas of blackberry and plum over vanillin and toasty oak. A full flavoured and intense palate follows, with rich plum, blueberry and mocha notes. The tannins are ripe and dense giving great structure and length to the palate.

Region South Eastern Australia

Wine Analysis Alcohol: 14.41% pH: 3.49
TA: 7.30 g/l RS: 4.50 g/l

Style Dry, full bodied.

Food Match Serve with slow cooked roasts or strong cheeses.

Cellaring Best consumed within 2 years, however our black shiraz is made to withstand 5-10 years cellaring.

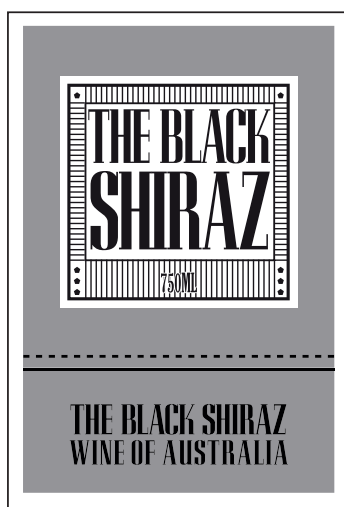
Winemaker,
James Ceccato





METAL LABEL

THE BLACK SHIRAZ 2021



Carton Packaging

Packaging Detail

Range: Metal label

Product: Shiraz

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000322

Carton Barcode No: 19335966000329

Bottle: Super Premium Claret - (AG-027)

Bottle Weight (grams): 732

Package Weight (grams): 1458

Bottle Dimensions (hxd): 329mm x 75mm

Carton Size: 6 pack

Carton Dimensions: 230mm x 315mm x 335mm

Slipsheet Configuration: 128 (domestic) - 84 (export)