



FINE AUSTRALIAN WINES

R E S E R V E

2019 Barossa

SHIRAZ



Winemaking 2019 was a warm, dry and low yielding vintage in the Barossa. Predominantly from two blocks harvested late February and early March, the Reserve Shiraz was fermented in separate parcels in sweeping arm fermenters for up to 8 days at 25 to 28 degrees. The wine was then pressed and left in stainless steel for malolactic fermentation then racked into barrel for 13 months maturation in new and used French and American oak. The best barrels were then blended and filtered for bottling.

Tasting note Dark red in colour with vibrant purple hues. Generous aromas of ripe fruit and berries combine with hints of white pepper and spice. A rich and harmonious palate displays soft flavours of dense blackberry and plum with toasty oak, velvety chocolate and silky tannins that lead to a long and persistent finish.

Region Barossa

Wine Analysis Alcohol: 14.7% pH: 3.42
TA: 7.17 g/l RS: 3.90 g/l

Style Dry, full bodied

Food Match Enjoy with chargrilled steak and spicy chermoula sauce.

Cellaring Super premium quality, this Shiraz is made for drink now but will withstand mid term cellaring for 3-8 years.

Winemaker,
James Ceccato



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Packaging Detail



Carton

Range: Reserve Range

Product: Shiraz

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000216

Carton Barcode No: 19335966003689

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 156mm x 335mm

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