

Z I L Z I E

Limited Edition

2019 McLaren Vale Shiraz

COLOUR	Medium to deep red with a purple hue.
AROMA	Regional black licorice, toasty oak and ripe raspberry.
PALATE	Layers of toasty oak, anise, dark berry fruit and mouth enveloping velvet tannins. Excellent persistence, recommend decanting on opening for full appreciation.

WINEMAKING

Fruit selected from premium McLaren Vale vineyards was cold soaked for two days, followed by inoculation with yeast at a low rate to ensure an even fermentation. A small percentage of Viognier was included during the fermentation to add brightness to the fruit and enhance tannin length. The juice was cool fermented on skins for eight days then pressed into stainless steel. The wine underwent malolactic fermentation and was then racked into a mixture of large and small format fine grained barrels for the remainder of maturation.

VINTAGE SUMMARY

2019 in McLaren Vale produced wines with intense flavour profiles, albeit in smaller than average yields. There was reliable rainfall throughout spring, however careful management of irrigation from alternate water sources ensured the vineyards thrived in what was otherwise a challenging and hot season. The resulting wines have vibrant colours, rich flavours and fabulous natural acidity.

VINTAGE	2019	ALC/VOL	14%
VARIETALS	Shiraz & Viognier	pH	3.2
REGION	McLaren Vale	ACIDITY	7.0 g/L

CELLARING Enjoy on release or within 8+ years

ENJOY WITH

Glazed lamb, asparagus and chat potatoes or rich cheese such as Brie and Camembert.



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WINES ~ FAMILY OWNED