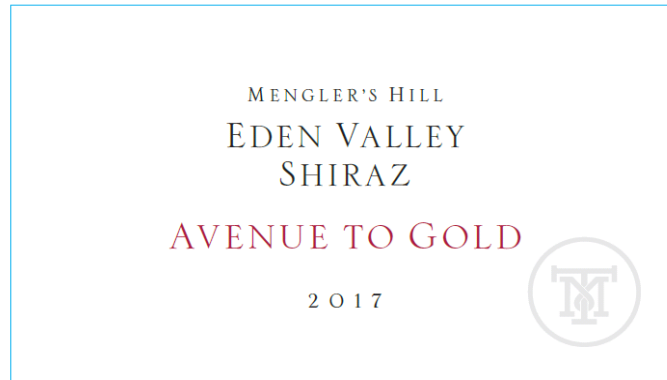


“AVENUE TO GOLD” SHIRAZ 2018



Production: 4,000 bottles.

Hand picked on March 30st, this 24 year old shiraz block went into a 4 tonne fermenter for 21 days before to be pressed and sent into a concrete tank fro maturation. After 12 months, we put the wine in 3 year old French puncheon to add complexity to the tannins structure. Only a small portion of the pressings were used in the final blend.

The Avenue to Gold 2018 displays vibrant crimson colour. Aromas of Fresh blackberry andAsian species which evolve to pipe tobacco, dried sage and rosemary. The wine enters the palate with power and presence carrying liquored blackberry and coal dust flavour at first impression. It turns savoury slowly delivering black peppercorns and umami notes which provide a lovely mouth watering finish.

This wine has a very complex finish which touches on both fruit and savoury details. Avenue to Gold's fine tannins and acidity will bring pleasure in its youth and allow long cellaring.

