



SHIRAZ

Simply hand-picked from 30 year old vines as the sun was rising, fermented with a touch of Viognier, pressed gently and matured in French barriques for 12 months.

*"... good company, good wine, good welcome, can make good people."
William Shakespeare, Henry VIII*

This vintage was cofermented with 7.5% Viognier, the white grape variety, to give the shiraz a more intensely perfumed bouquet and silkier texture. There are alluring rose petal and turkish delight aromatics with some briary notes that linger. The palate has a wonderfully dry texture which gives a savoury character to the shiraz: dark plum, briary, brambly flavours, a fleshy, almost silky texture and a long, dry finish of considerable length. The tannins are ripe and fine so the 2012 will be satisfying drinking over the next 12 months while it has the concentration and depth to repay cellaring.

Perfect with red meats cooked over an open flame. Ideal cellaring temperature is a constant 14-16°C



Liquorice



White Pepper



Black Cherry



Plum



Food Pairing: Harvey Beef Scotch Fillet