



MOODEMERE SHIRAZ

Variety:

100% Shiraz.

Vintage:

2013.

Appearance:

Medium dark red.

Aroma:

A floral nose with notes of raspberry.

Palate:

Medium bodied with full flavours of allspice, raspberry, vanilla, black pepper and cherry with a touch of toasty oak and soft tannins.

Food pairing:

Rosemary and macadamia nut encrusted Rutherglen lamb with roast potatoes.

Cellaring:

Enjoy now or until 2018.

Winemaking notes:

The ferment was allowed to run a little cooler to give more floral notes and lighter tannin extraction. After pressing, the wine was matured in a mixture of old and new American and French oak barrels for nine months to add complexity and soften the tannins.

Specifications:

Size: 750mL Alc/Vol: 14.9% Residual Sugar: 0g/L Titratable Acidity: 6.6g/L pH: 3.51

"The Moodemere vineyard was planted in 1968 by 5th generation winemaker Norman Killeen and is named after the nearby Lake Moodemere."

Ruston Prescott, Vineyard Manager