

## SPARKLING SHIRAZ NV

**“crackerjack” colloq. adjective. exceptionally fine or expert.  
noun. an exceptionally fine thing or person.**

*The Australian Concise Oxford Dictionary – Third Edition*

**Grape Variety:** Shiraz

**Region:** Murray Darling, Victoria

**Harvest Date:** Mid to late March

**Wine Specifications:**

**Alcohol:** 13.5% **pH:** 3.50 **Acidity:** 5.40g/L **RS:** 20g/L

**Vinification:** Shiraz grapes from estate vineyards were picked at optimum condition to ensure excellent flavour and soft, balanced tannins. Parcels of lighter bodied Shiraz were selected and fermented for seven days, drained from skins for 24 hours then returned for another 24 hours to maximise extraction of fruit tannins. These parcels then underwent malolactic fermentation and were blended after some light oak contact for three months with American and French oak. Secondary fermentation in tank (Charmat method) provided the wine its bubbles.

**Winemaker's Comments:**

**Colour:** Deep red.

**Nose:** Ripe plum and cherry with hints of dark chocolate and spicy, vanillin oak.

**Palate:** Full flavoured and smooth with juicy, sweet dark berries. Hints of spice, chocolate and vanillin complemented by smooth tannins and a lively spritz on the finish.

**Cellaring Potential:** Enjoy now or cellar up to two years.

**Ideal Food Matches:** Grilled steak, braised pork belly, teriyaki chicken or a cheese platter.

