



SUNNYCLIFF

ESTATE

SHIRAZ 2017



GRAPE VARIETY:

Shiraz

HARVEST DATE:

Mid to late March 2017

WINE SPECIFICATIONS:

Alc/Vol: 13.9% pH: 3.52

Acidity: 5.82g/L RS: 3.8g/L

VINIFICATION:

The 2017 Sunnycliff Shiraz was fermented at moderate temperatures with pump overs to achieve soft tannins. Pressing and malolactic conversion were followed by clarification and maturation on a small amount of premium oak chips.

CELLARING POTENTIAL:

Ready to drink now but will cellar well for up to four years.

WINEMAKER'S COMMENTS

COLOUR:

Deep red.

NOSE:

Black plum and mulberries with hints of vanilla and spice.

PALATE:

Classic notes of juicy dark berries and subtle oak. Well-structured with medium tannins and good length on the finish.

IDEAL FOOD MATCHES:

Porterhouse steak, rack of lamb or roasted vegetable pizza.

