

miles from nowhere

margaret river

2007 Shiraz



tasting notes

Appellation: Margaret River

Varietals: 95.8% SHIRAZ:
4.2% VIOGNIER:

Alc/Vol.: 13.8%

Closure: Screwcap

Winemaking notes: Shiraz grapes for this wine were picked at optimum ripeness and colour density. The wines were fermented with 10% portion of whole bunches to give a cherry-like lift to the fruit. Half way during the fermentation, some wine was run off to French barriques and the fermentation completed in this oak and later blended back into the majority parcel. A small quantity of Viognier was co-fermented to integrate the soft aromatic fruit that this technique provides.

Oak: 6 months.

Cellaring: 2 - 3 years

Appearance: Vibrant purple red.

Nose: This wine shows a very attractive spicy shiraz lift with a lovely oak background.

Palate: The palate is typical of the Margaret River style, with a spicy edge to soft cherry fruit. In the background there is a hint of aromatic fruit from a small addition of Viognier to the wine. Overall, this is a fresh, vibrant and modern style of red wine with a lovely spicy lift.

Food: Barbecued veal cutlets with potato rosti & parsley-walnut pesto.

For more information and for all ordering, please contact our distributor:

DISTRIBUTED BY:

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Miles from nowhere -Winemakers

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