

miles from nowhere

margaret river

2010 Shiraz



tasting notes

Appellation: Margaret River

Varietals: 100% SHIRAZ:

Alc/Vol.: 13.7%

Closure: Screwcap

Winemaking notes: A premium block of Shiraz fruit from the Miamup Road vineyard was used to produce the 2010 Shiraz. Fruit was harvested in the morning on the 1st April 2010, using a mechanical harvester. The fruit was crushed with the rollers set apart, allowing some berries to remain whole for the ferment. The must was transferred to a sweeper arm fermenter for primary fermentation. The ferment was allowed to reach a maximum of 28°C during its course. After six days when almost dry the wine was pressed and inoculated for malolactic fermentation. A combination of French and American oak was used during the maturation of this wine. After approximately 12 months of maturation the wine was racked and blended, before receiving a light egg white fining prior to final filtration and bottling.

Cellaring: Drink now or cellar 5 - 8 years.

Appearance: Deep purple.

Nose: Aromas of freshly cracked white pepper, spice and dark berry fruits and cherries, with a hint of chocolate and vanillin oak.

Palate: The palate of this wine has fine chalky tannins, with pepper, spice, berry and chocolate flavours on the finish. Well balanced with good length.

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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