



AMÉLIE 2023

THE GRAPES

A blend of freshly picked Shiraz, Merlot and Malbec from our Bobbie Burns and Silverburn vineyards.

*Light, sweet, charming and very easy to enjoy, our Amélie can be served chilled and is the perfect introduction to red wines.
- Julie Campbell*

TASTING NOTES

Colour	Bright crimson red.
Bouquet	Fragrant and inviting with luscious fruit characters of freshly picked summer berries, juicy cherries and satsuma plums.
Palate	This light weight wine offers a sweet mouthful of ripe berries, red plums with a hint of strawberries and cream front & centre. Retaining some natural sweetness, this vintage offers balanced fruit with a subtle yet persistent tannin line, allowing the wine to finish with a crispness matched with fresh acidity.
Serving Suggestions	This soft, young, sweet red is best served chilled and is a versatile food wine - the perfect partner to wood fired pizza or spicy Indian fare.
Cellaring	Enjoy now.
Date tasted	August 2023.



PRODUCTION

Alc.	10.6%
T.A.	6.2g/l
pH	3.57
RS	1.7 Be'

The fruit was chilled at crushing for improved cold maceration, before inoculation with an aromatic yeast strain. Fermentation proceeded in a stainless steel fermenter for 6 days before pressing. Fermentation was arrested with a small amount of residual sugar and prepared immediately for bottling.