



# SPARKLING SHIRAZ NV

## THE GRAPES

A blend of 99% Shiraz with 1% Viognier from our 'Bobbie Burns' and 'Silverburn' vineyards as the base wine with the dosage liquor comprising Shiraz and Fortified Shiraz.

*Sparkling Shiraz is a quintessential Australian wine style. Our estate grown and produced Sparkling Shiraz is produced as a traditional bottle ferment, with extended lees contact for a persistent fine bead and smoothness across the palate. We have used cork and wired muselet closure to get your party started with a bang (or pop!).*  
- Julie Campbell

## TASTING NOTES

Colour	Deep burgundy with a ruby hue.
Bouquet	Lifted primary fruits of blood plum, blackberry, maraschino cherry, hints of liquorice and the added complexity of mixed spice and Christmas cake.
Palate	The palate is smooth, rich and complex with mulberry fruit and earthy savoury length, the addition of a little Vintage Port at dosage adds hints of liquorice and mocha. Subtle well integrated oak provides fine tannins and a long, dry, savoury finish.
Serving Suggestions	This wine is destined to be enjoyed chilled alongside all game birds including turkey, duck or char grilled quail and squab.
Cellaring	The extra time spent aging in tirage ensures this wine is ready to drink upon release.
Date tasted	October 2023.

## PRODUCTION

Alc.	14.5%
T.A.	5.6 g/L
pH	3.43

The base blend for this wine was aged in a combination of one and three year old French oak for twenty four months. We employed the 'Methode Traditionelle' process for secondary fermentation, followed by a further 9 months on yeast lees prior to disgorging. For the liqueur d'expedition we have added a very small amount of our Vintage Port to impart richness and complexity to the wine.

Please take care opening the cork and wire muselet, pointing away from body.

