



SPARKLING SHIRAZ NV

THE GRAPES

A blend of 99% Shiraz with 1% Ruby Cabernet from our 'Bobbie Burns' and 'Silverburn' vineyards as the base wine with the dosage liqueur comprising Shiraz, Fortified Shiraz and a drop of Muscat.

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 with your traditional Christmas turkey or pork roast. Adventurous diners might also try this wine with Peking duck pancakes and salted cucumber.
Cellaring	The extra time spent aging in tirage ensures this wine is ready to drink upon release.

Date tasted October 2024



PRODUCTION

Alc.	14.5%
T.A.	6.1 g/L
pH	3.58

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 very small amounts of our Empire, Tawny and Muscat fortifieds to impart richness and complexity to the wine. Please take care opening the cork and wire muselet, pointing away from body.