



BOBBIE BURNS SHIRAZ 2022

THE GRAPES

Shiraz from our “Bobbie Burns” vineyards in Rutherglen.

A Rutherglen icon - showing the true power of the Rutherglen shiraz fruit with the tannin structure for longevity. For over fifty years now, Bobbie Burns Shiraz has enjoyed a reputation for being of consistently high quality. This 53rd vintage is a great example of the style we seek for our Bobbie Burns Shiraz.
- Julie Campbell

TASTING NOTES

Colour	Dense ruby red with youthful crimson tints.
Bouquet	Full of ripe dark fruit, with plums, blackcurrant and black berries complexed with spice and dark chocolate over a light oak background.
Palate	A youthful rich wine with blackberries, spiced plums, earthiness and a hint of licorice. Smooth and seamless, with subtle French oak with fine grippy tannins to finish.
Serving Suggestions	Enjoy now with a Moroccan spice rubbed fillet of beef or over time with slow braised beef or lamb.
Cellaring	Cellar up to 2032
Date tasted	March 2024



PRODUCTION

Alc.	14.6%
T.A.	6.5g/L
pH	3.53
RS	1.58 g/L

A wet winter and mild summer with regular rainfall through the growing season allowed a gradual build up of ripe flavours to produce a rich wine with great fruit depth and balance.

After fermentation on skins for seven to ten days using open and closed fermenters, this wine was subsequently aged for a period of 18 months in a mixture of new to three year old premium French and American barrels.