

Shiraz



Price: \$29.95

Vintage: 2010

Appellation: McLaren Vale

Residual Sugar: 0%

Alcohol: 15.7%

Varieties: Shiraz (100%)

Winemaking/Ferment Notes: Our Shiraz is vibrant magenta in color. Pretty aromas of ripe strawberry and blackberry are embellished with floral, milk chocolate and black pepper nuances. Dark berry and rich, earthy flavors combine with silky tannins to coat the tongue. This plus good acid and length gives a well balanced palate. It is a medium - full bodied wine.

Cases: 220

Cellaring Potential: 3- 7 years

Award(s): Wine Enthusiast Top 100 of 2014 (#60); Wine Enthusiast 2014 - 93, 2011 - 92; Wine Spectator 2014 - 90; LA International 2013 - GOLD; Pacific Rim 2013 - Silver; BTI 2010 - 93; San Francisco Wine Comp. 2010 - Bronze; Finger Lakes 2010 - Silver; West Coast Wine Competition 2010 - Gold (Best in Class)

Food pairing(s): Lamb cutlets with tomato sauce; Filet mignon; Sautéed mushrooms