



ROSE & THORNS

SHIRAZ

GREAT SOUTHERN



COLOUR

Deep red.

NOSE

Dense, dark fruits – plums and forest fruits, with lifted white pepper and anise spice.

PALATE

True varietal characters of plum, blueberry and dark cherry. Integrated toasty oak compliments the fruit which results in a wine with soft tannin and long lingering finish.

WINEMAKING

The fruit was machine harvested and transported to the winery where it was destemmed and crushed into fermenters. Once inoculated, the ferments were pumped over and plunged twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. The wine was then transferred to oak for malolactic fermentation allowing a soft integration of the grape and oak tannins. After the correct amount of maturation, the wine was blended, fined then bottled.

FOOD PAIRING

Perfect with BBQ lamb cutlets with roast root vegetable salad.

VINTAGE NOTES

The 2020 vintage was warm and dry, this created challenging conditions for canopy management and irrigation programs. The fruit for this parcel was picked at the ideal flavour and tannin profile. As a result, the wine is rich and flavoursome with excellent varietal and regional characters and added complexity from oak maturation

QUICK NOTES

VINTAGE

2020

WINEMAKERS

Rory Parks

GRAPE VARIETY

Shiraz

GROWING AREA

Great Southern

ALC %/VOL

14.50 % v/v

TITRATABLE

ACIDITY

6.6 g/l

PH

3.6

CELLAR

POTENTIAL

5-7 years

OAK

French Oak

MATURATION

16 months