



NUGAN

ESTATE

ALFREDO APPASSIMENTO 2018



Shiraz



Riverina



Food Pairing



March 2018



14.5% Alc



18°
Serving Temp



Light
Bodied

Full
Bodied



WINEMAKING

This Passo Appassimento is sourced from premium vineyards in the Riverina. A parcel of our 'Dried Grape Shiraz' was used to create flavour, intensity and concentration. After fermentation, the wine was matured in French and American oak for 18 months resulting in a hand crafted wine of quality.

WINEMAKER'S COMMENTS

Deep garnet, with crimson hue appearance. Intense aromas of black cherry and prune entwined with sweet tobacco, cedar and dark chocolate undertones. Followed by rich generous flavours of plum compote and Morello cherries, lashings of bitter chocolate, finishing with plush, silky tannins.

WINE & FOOD MATCH

Enjoy with seared lamb rump or rich, caramelised veal shanks with polenta or aged cheddar cheese.