



NUGAN
ESTATE

LA BRUTTA
ZINFANDEL PETITE SIRAH 2018



Zinfandel
Petite Sirah



Langhorne
Riverina



Food Pairing



February 2018



14.5% Alc



18°
Serving Temp



Light
Bodied

Full
Bodied



WINEMAKING

Zinfandel Petite Sirah is a blend of robust red grape varieties that revel in the warm climates at Langhorne Creek in South Australia and the Riverina in NSW. After harvest, the grapes were crushed and chilled for cold soaking and maceration. The parcel was inoculated with pure yeast culture and pumped over four times daily to extract maximum colour and flavour. The wine was then transferred to American oak hogsheads for fermentation and maturation for 18 months. The blended wine was cold stabilised and earth filtered before being dispatched for bottling.

WINEMAKER'S COMMENTS

Deep garnet, inky black in appearance with heady aromas of poached blood plum, kirsch, licorice and milk chocolate. Rich and full throttled flavours of blackberry compote, mulberry fruit, menthol, earthy, allspice tones finishing with velvety, ripe tannins.

WINE & FOOD MATCH

A rare rib-eye steak with pomme frites and a creamy, mustard sauce.

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