



NUGAN

ESTATE

THIRD GENERATION
SHIRAZ 2020



Shiraz



South Eastern
Australia



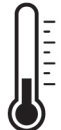
Food Pairing



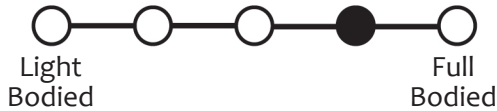
February 2020



13.5% Alc



16°
Serving Temp



Light
Bodied

Full
Bodied



WINEMAKING

An incredibly mild summer with above average rainfall is largely responsible for prolonging the harvest which ensured slow even ripening of the fruit. This Shiraz fruit was harvested at Optimum ripeness in the cool of the night to preserve delicate fruit flavours. After picking, the fruit was crushed and fermented in static tanks with automatic irrigators. Thereafter, the wine underwent cool fermentation to maintain a fruit driven style with some components receiving French oak during fermentation to add complexity and structure.

WINEMAKER'S COMMENTS

Deep purple in appearance with youthful crimson hues. Lifted ripe berry fruit aromas, with hints of earth, pepper and dark chocolate complimented by sweet red berry fruit flavours with spice and silky tannin finish.

WINE & FOOD MATCH

Perfect partner with red meat dishes. Try with peppered beef fillet with fresh asparagus and horseradish cream.

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