



McLAREN PARISH VINEYARD SHIRAZ 2019



Shiraz



McLaren Vale



Food Pairing



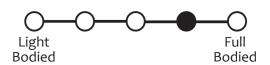
March 2019



14.5% Alc



16-18° Serving Temp





WINEMAKING

This Shiraz is sourced from our McLaren Parish Vineyard in the classic Shiraz region of McLaren Vale, South Australia. Once harvested, the parcels were destemmed and chilled. After a 48 hour cold soak, the parcel was inoculated with a pure yeast culture. Fermentation was undertaken with Vinimatics and static fermenters with manual pump overs every 6 hours. Upon completion of alcoholic fermentation, the wine remained on skins for a further two days before being pressed into American and French hogsheads for 14 months maturation.

WINEMAKER'S COMMENTS

Impenetrable, inky red in appearance, with a youthful crimson hue. Brooding aromas of blue and black fruits, over layers of allspice, cardamom, espresso and earth. A rich, full flavoured palate of blackberry and bramble fruit melded with earth, dark chocolate and roasted coffee bean.

WINE & FOOD MATCH

This Shiraz should be enjoyed with hearty red meat dishes such as Beef Burgundy or Osso Buco.

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