



Sparkling Shiraz

Vineyard

Vineyard sites are carefully selected to ensure that the fruit they produce has the appropriate flavour and style profiles for sparkling base wine, i.e.: shows fruit drive and generosity but retains the fineness and acidity important in producing quality sparkling wine.

Winemaking

This bottle fermented Shiraz is created from a blend of vintage wines and the individual parcels of Shiraz undergo primary fermentation in stainless steel vats followed by extended barrel fermentation on lees in order to build complexity and richness. The base wines are then blended and bottled adding the liqueur de tirage for the secondary fermentation which gives the wine its sparkle. After eighteen months' bottle maturation on lees the wine is disgorged and topped up with the liqueur de dosage which counterbalances the wine's natural acidity.

Tasting note

The nose is elegant and lively with lovely, rich aromas of blackberry, dark cherry fruit and spice. The wine is vibrant and balanced with a soft, creamy, palate of strawberry and red cherry fruit flavours. The finish is fresh and lively with great length.

Alc

13.5 %

Fermentation

Bottle fermented

Cellar Time

Drink fresh and young as an aperitif

Match with

Turkey or rare roast beef salad

Bottled under

Cork



DISTRIBUTION :

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