

CLOUD ST

TASTING NOTES

2024 SHIRAZ

A street worth walking down. Quintessentially Australian. It's where we've been, it's where we're going and the story that connects us. Grab a glass and stay a while. Welcome to Cloud St.

VINTAGE	REGION
2024	Victoria

TASTING NOTE

Deep ruby in colour, this wine reveals aromas of ripe cherry and plum, layered with hints of black pepper and liquorice. The full-bodied palate delivers rich dark fruit flavours, complemented by notes of roasted coffee and subtle oak, finishing smooth and complex.

THE GROWING SEASON

Mild conditions and well timed rainfall, supporting steady vine growth and balanced fruit development. Dry conditions during the winter months encouraged concentration. The resulting wines showcase varietal character and intensity, with refined structure and a lingering finish.

WINEMAKING

Fruit was picked at night to retain varietal aromas and acidity, then, crushed in static fermenters. The wine was then cold soaked to extract colour and flavour and inoculated to begin the warm ferment for the next seven days. Gentle pump overs occurred six times daily to maximise colour extraction whilst retaining a juicy palate structure. The wine was drained off the skins, settled and racked again to American oak for 6 months before bottling. Vegan.

FOOD PAIRING

Roasted leg of lamb with rosemary and garlic.

VEGAN FRIENDLY