NICK SPENCER
WINES

Nick Spencer Wines

2022
Preservative Free Shiraz



VARIETAL

100% Shiraz produced without the aid of any preservatives or additives. Vegan friendly.

APPEARANCE

Incredible bright purple colour.

AROMA

Beautiful vibrant aromas of red and blue fruits.

PALATE

The palate is fresh and vibrant with lovely elegant tannins.

VINIFICATION

De-stemmed and fermented on skins for 9 days before pressing to stainless steel. The wine then completes malolactic fermentation and is immediately sterile filtered and bottled.

TECHNICAL ANALYSIS

pH: 3.2
Acidity: 6.8 g/L

FOOD MATCHING

French charcuterie such as patés, terrines, rillettes and saucisson sec and with white-rinded cheeses such as Brie and Camembert.

REGION

The fruit is grown on a vineyard in Tumblong in the Gundagai region of NSW. The vineyard sits at about 150m/ asl on red podsol soils.

nickspencerwines.com.au

red white