

TAR & ROSES

2025 SHIRAZ

GEOGRAPHICAL INDICATION

97% Heathcote, 3% Yarra Valley

VINIFICATION

The grapes for this wine came from five vineyards on the Mt Camel range stretching from near Tooleen to Corop. The machine harvested fruit was crushed and destemmed into stainless steel fermenters and pumped over twice a day. After approximately 10 days of fermentation, during which time the temperature and acid levels were monitored, they were individually pressed to tank using an air bag press. The wine was racked off gross lees and put into barrel to mature in a combination of newer French and older barriques.

OAK MATURATION

Approx 10% new French oak component with the remainder in older seasoned oak.

ANALYSIS

Alcohol 14.8%
pH 3.65
Acid 5.7g/L
Sugar <1.0g/L

COLOUR

Inky burgundy with pink hues.

NOSE

Black mulberries and sweet rhubarb aromas combine with hints of hoisin spiced sauce and a touch of coconut husk. Hints of graphite and a touch of citrus complete the complex bouquet.

PALATE

Medium to full bodied shiraz. Abundant red & blue berry flavours with supportive oak, substantial fine tannins and good length. Complex and lively.

FOOD MATCH

BBQ rib eye.

