

TARRAWARRA

ESTATE

2023 SHIRAZ

YARRA VALLEY

Variety:	Shiraz
Season Notes:	A small but high quality vintage. A cool spring followed by a mild and wet growing season saw low yields. This gave us lovely fruit concentration, depth of flavour and balanced acidities.
Alc/vol:	13.5%
Harvest Date:	Hand harvested on 5th April, 2023.
Winemaking:	The fruit was hand harvested and destemmed into open fermenters. Thoughtful ferment handling was used to encourage balanced flavour, acidity and tannin structure. Approximately 25% whole bunch fruit was included in the ferment for added perfume and structure. The wine was blended post oak maturation in November, for bottling in February, 2024.
Oak:	Matured in French oak Puncheons and Barriques for 8 months. 10% new oak
Cellaring:	Will drink well now, and will continue to develop further complexity over the next 5-10 years.
Colour:	Vibrant ruby red hue.
Nose:	Complex & inviting aromas of pressed violets, white pepper and spice.
Palate:	Medium bodied palate with dark cherry notes punctuated by spice and pepper. Highly perfumed and seamless. Classic cooler climate structure and finish.
Food match:	Eye fillet, café de Paris butter.

TARRAWARRA