



Our 2018 Shiraz is a great example of typical Hunter Valley Shiraz, earthy and peppery with generous fruit. By using a combination of fermentation methods: tank, open ferment and oak, we have obtained a complex and satisfying Shiraz that you will love to drink.

-MICHAEL HOPE

BASALT BLOCK SHIRAZ 2018

100% Estate Grown – 100% Family Owned - Our Basalt Block is located in the Hunter Valley among the hills of the Broken Back Mountain Range. The range was formed by volcanic activity leaving the red soil rich with basalt. This mineral rich soil produces the finest quality, low yielding grapes which Hope Estate winemakers use to make this single vineyard wine. Matured in new and old French hogsheads for 13 months.

APPELLATION: Hunter Valley, Australia

TASTING NOTES:

COLOR: Ruby to dark red

AROMA: Pepper and spice, with some blackberry undertones and some cedary oak

FLAVOR: A smooth, juicy palate of intense berry fruits, spicy plums and an underlying earthy and savouriness. Balanced acidity along with integrated vanilla oak and soft silky tannins give the wine great mouth feel and length.

UPC# 0 89832 33200 8

GRAPE COMPOSITION:
100% Shiraz

ALCOHOL: 13.0%

TECH ANALYSIS: T/A 5.7 g/L

Residual Sugar 1.8 g/L

CELLARING: Drink now or cellar
8 years+

FOOD MARRIAGE: This medium-bodied wine will complement most delicate lamb and beef dishes and Italian cuisine. Serve at room temperature.

