

100% Estate Grown – 100% Family Owned

APPELLATION: Western Australia

VINIFICATION: The grapes used to produce this wine are from Hope Estate's vineyards in the Geographe Region of the west coast of Australia. The fruit is crushed there and then transported by truck across the outback to our east coast winery, where they are fermented and bottled. The must is chilled for this three day road trip and arrives with amazing color and tannin extraction from its time in transit. This extraction time ensures huge berry fruit, spicy nutmeg, mocha characters and a palate full of flavor. 50% French oak, 50% American oak. Fermentation and maturation for 12-15 months.

## **TASTING NOTES:**

**COLOR**: Inky dark red, black with purple hue

AROMA: Generous blackberry and dark cherry fruit characters mingle with undertones of licorice, mocha and cedary oak. The oak maturation has enhanced the spice and mocha characters of the wine while some open fermentation has helped enrich the fruitfulness and general complexity.

FLAVOR: Huge, almost stewed berry fruits, along with spice, black olives and oak assisted mocha characters fill the palate. The oak itself imparts good structure, without overpowering the wine. Coupled with balanced acidity, firm tannins and a persistent finish, this wine drinks well now and will age for well over 10 years.

FOOD MARRIAGE: This full-bodied Shiraz will complement any red meat dish or white meat with rich sauce. Serve at room temperature.



UPC# 0 89832 33350 0

GRAPE COMPOSITION: 100% Shiraz

ALCOHOL: 14.6%

TECH ANALYSIS: T/A 6.8 g/L

Residual Sugar 2.8 g/L

**CELLARING:** Drink now or cellar

8 years+

