



# NATURES CRUX

SHIRAZ | FLEURIEU | 2019



All around the world the bee is a superstar in our ecosystem; a bellwether one would say. We view the bee as the barometer to the vineyard's health and its biosphere.

Healthy Bee's; Happy Vines! In tribute to this we have adorned our Shiraz with a busy bee.

We have spent more than two decades identifying, nurturing and noting individual varieties and vineyards suited to particular blends and varietal wines. Once a vineyard catches our eye there is invariably a period of trial and occasional tribulation, but when the fruit is 'something special' that means we can ready ourselves to vinify and bottle the ensuing wine. This Shiraz is a wine that has that something special.

Smells of bramble, mocha, nutmeg and cinnamon interlaced with fresh blueberries and tarragon. Flavours of tart cranberries and cherries precede fennel notes of cedary tannins

100% de-stemmed keeping as much of the whole berry as possible intact. 2-7 days pre-fermentation cold soak. Inoculated with yeast and hand plunged throughout ferment twice daily. Two weeks total tank time. Complete malolactic fermentation in barrel. 4 months in seasoned French Oak barriques.

At the time of bottling this wine contained

- 83 ppm Total SO<sub>2</sub>
- 24 ppm Free SO<sub>2</sub>



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Displaying **Plum, Licorice** and highlights of **Blackcurrant**

*"the hum of the bee is the voice of the garden"*

- Elizabeth Lawrence

## Vital Statistics

Varietal Blend: 100% Shiraz

GI: Fleurieu Peninsula

Alcohol by Volume: 14.5%

TA: 6.14

pH: 3.55

RS: 2.7 g/L

750mL: 933039100831

## Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.

