



MOUNTAVOCA

PYRENEES • VICTORIA • AUSTRALIA

THE CALLING

SHIRAZ

Pyrenees • Victoria • 2017



COLOUR

Dark red.

NOSE

Plums and red dates with aromas of dried herbs.

PALATE

Fresh red berries on a generous full fruit flavoured palate, lead to fine grained tannins and a lingering finish.

WINEMAKING

Harvested in the morning, the grapes were picked at optimal ripeness, crushed into stainless steel fermenters for MLF fermentation. The wine was matured with French Oak for 12 months. It was fined and filtered before being bottled.

FOOD PAIRING

Spiced Venison with seasonal vegetables.

VINTAGE NOTES

A cold, windy Spring resulted in losses during flowering with subsequent yields being quite low. Summer temperatures were consistently warm, resulting in well-balanced flavours across all varieties. The white grapes ripened with intense flavours and vibrant aromatics, retaining natural acidity. Ripening of the red fruit slowed with cooler weather and some rain early April, however grapes still achieved great flavour and tannin ripeness with intense colour.

QUICK NOTES

VINTAGE | 2017

WINEMAKERS | Winemaker's name

GRAPE VARIETY | Cabernet Sauvignon

BOTTLED | August 2017

GROWING AREA |

Pyrenees, Avoca, Victoria

ALC %/VOL | 14.1 % v/v

TITRITABLE ACIDITY | 6.45 g/l

PH | 3.63

CELLAR POTENTIAL | 2-5 years

OAK | French oak

MATURATION | 12 months