



MOUNTAVOCA

PYRENEES + VICTORIA + AUSTRALIA

| ESTATE |

OLD VINE SHIRAZ

PYRENEES + VICTORIA
2018

COLOUR

Dark ruby red.

NOSE

Aromas of intense dark cherry, mocha and roasted hazelnuts with underlying pepper nuances.

PALATE

Clean full-bodied flavours of bright blueberry, pepper and figs, cloaked by soft, silky tannins. A satisfyingly long finish of toasty blackberry and soft black pepper.

WINEMAKING

This Shiraz is from our oldest vines, planted in 1971. It was crushed and fermented on skins for 8 to 10 days in open-ended oak barrels, and hand plunged to maximise fruit aroma and flavour without excessive tannin extraction. Pressings and Free Run were combined, and the wine was transferred to new French oak Hogsheads for 14 months.

FOOD PAIRING

This is an ideal match with refined meat dishes such as roast lamb, Wagyu, terrines and stews.

VINTAGE NOTES

Cool conditions in early spring enabled a subsequent long growing season. A warm dry summer subsided into ideal cooler autumn conditions prior to harvest.

QUICK NOTES

VINTAGE | 2018
WINEMAKERS | DAVID DARLOW
GRAPE VARIETY | SHIRAZ
BOTTLED | JULY 2019
GROWING AREA |
PYRENEES, AVOCA, VICTORIA

ALC %/VOL | 14.0 % V/V
TITRITABLE ACIDITY | 7.4 G/L
PH | 3.7
CELLAR POTENTIAL | 10-14 YEARS
OAK | FRENCH OAK BARRELS
MATURATION | 14 MONTHS

