



MOUNTAVOCA

PYRENEES + VICTORIA + AUSTRALIA

| ESTATE |

SHIRAZ

PYRENEES + VICTORIA
2018



COLOUR

Dark plum red with a purple hue.

NOSE

Aromas of spicy blackberry and prune fruits with underlying sweet black pepper toast.

PALATE

Clean full-bodied flavours of pepper blackberry and ripe dark cherry supported by a weaving soft, silky tannins. A clean moderate finish of toasty cedar and soft cloves.

WINEMAKING

Fermented in traditional small open top fermenters and hand plunged twice daily for to 10 days using a variety of yeasts. MLF was encouraged on skins and completed in tank prior to 8 months aging in old and new French hogsheads.

FOOD PAIRING

Pork fillets wrapped in butter sautéed spinach and Parma ham, baked with pears and cherry tomatoes & served with creamy mash.

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 | 7.2 G/L
PH | 3.72
CELLAR POTENTIAL | 8-12 YEARS
OAK | FRENCH OAK STAVES
MATURATION | 14 MONTHS