



MOUNTAVOCA

PYRENEES + VICTORIA + AUSTRALIA

Moates Lane

SHIRAZ

VICTORIA · 2018



COLOUR

Dark garnet purple red of good intensity with a cherry colour cling and slow legs on the swirl.

NOSE

Clean pronounced developing aromas of Sweet Blueberry and herb with a forest berry and black pepper overlay.

PALATE

Clean developing full-bodied flavours of fresh blackberry and ripe fig over a subtle vanilla oak and pepper background with even supporting tannins across the palate.

WINEMAKING

Sourced from 30 plus year old Pyrenees Shiraz Vineyards. Fermented on skins in small open fermenters and stainless-steel tanks for 8 to 10 days. MLF was encouraged on skins and completed in tank prior to aging in French and American oak barrels.

FOOD PAIRING

Any roasted meats, with potatoes, pumpkin and green beans.

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 | JANUARY 2019
GROWING AREA |
PYRENEES, AVOCA, VICTORIA

ALC %/VOL | 14.1 % V/V
TITRITABLE ACIDITY | 7.1 G/L
PH | 3.62
CELLAR POTENTIAL | 2-6 YEARS
OAK | FRENCH & AMERICAN OAK
MATURATION | 9 MONTHS