

MOUNT AVOCA

JACK BARRY SPARKLING SHIRAZ NV



COLOUR

Deep dark garnet red in colour with a creamy mid palate mousse.

NOSE

Brimming with dark black berry, blood plum and cassis on the nose.

PALATE

The quintessential Australian sparkling red; the palate is an explosion of chocolate, mint, ripe berries and star anise. The wine is deftly balanced by the dosage liqueur with fine velvety tannins adding structure length and persistence to the finish. Small amounts of older vintage material add complexity and gravitas. Twelve months on yeast plus time in the bottle contribute to the rich savoury spice, leather and earthy notes.

WINEMAKING

Picked in the cool of the early mornings, Shiraz is fermented on its skins in small open and tank fermenters over 7 to 10 days. R2323, AWRI 350 and EC1118 yeasts were used to ferment the various parcels of fruit. Tannin extraction is minimised and the ferment is allowed to reach up to 30 °C for vibrant fruit extraction. Malolactic fermentation takes place in barrel. The wines selected for this cuvee were aged in old French and Hungarian oak hogsheads for between 6 and 24 months. Created by the “methode traditionnelle”, the wine was fermented in bottle and was aged on lees for 12 months.

FOOD PAIRING

Red bubbly is a great accompaniment to an Asian feast, sample it with Peking or Chinese roast duck. The savoury, creamy notes go well with spicy foods. Or try pairing it with bacon and eggs over an alfresco brunch on a warm, sunny day.

VINTAGE REPORT

The Jack Barry Sparkling Shiraz is sourced from our Estate vineyard and is picked specially to provide distinctive Shiraz characters yet the essential balance required for a Sparkling. Fifteen years of grape marc composting and mulching in the vineyard ensured optimum ripening and flavour development despite the challenging growing conditions.

QUICK NOTES

VINTAGE NV

CELLARING POTENTIAL Now to 2019

GROWING AREA The Pyrenees, Vic

ALC %/VOL 13.0%

BOTTLED August 2017

HARVEST DATE 17.02.17

TITRATABLE ACIDITY 4.95 g/l

PH 3.42

RESIDUAL SUGAR 3.8 g/l

OAK French and Hungarian

MATURATION 7 months

