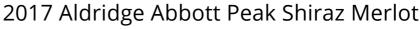
ALDRIDGE



WINE OF AUSTRALI



Australia > South Eastern Australia Shiraz

Medium red with light purple hues. Hints of mint with spicy overtones on the nose. Medium bodied with simple rustic blackberry flavours, some minty freshness and balanced tannins.

About us

Easy drinking Aldridge Estate offers a range of classic Australian blends and single varietals. Stylish labels depict the brand's close links with the Snowy Mountains whose rainfall and meltwaters feed the mighty Murrumbidgee River that irrigates the Aldridge vineyards.

Viticulture

The Shiraz vines are grown on silty loam soils. The vines are 14 years old and are trained to a double cordon with a single foliage wire. The Merlot is planted on clay loam soil with a thin top layer of limestone gravel.

Vinification

Both the Shiraz and Merlot grapes were harvested while flavour and fruit are in balance. The must was fermented at temperatures between 20 and 28 degrees in order to help extract flavour and colour components from the grape skins. The skins were then gently pressed, with only the free run fraction being kept ensuring that soft tannins would be present in the final wine. The wine was then stored on French oak staves and allowed to mature prior to bottling.

Recommendation

Delicious with pasta, pizza and barbequed red meats.

Alcohol:	12.50 %
Sugar:	4.10 g/l
Acidity:	5.90 g/l
Temperature:	13° - 18° C