



2022 COPPERSTONE CREEK SHIRAZ

Viticulture:

Summer started with cool mornings and nights with slow ripening producing excellent fruit with no diseases. Grapes are specially selected from small parcels of vines from South Eastern Australia. The vines are carefully cultivated to our specifications, with low yields producing intensely flavoured grapes of outstanding quality.

Vinification:

The must was fermented at temperatures between 18 and 25 degrees 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 stored on French oak staves and allowed to mature prior to bottling.

Technical Details:

Alcohol: 13.5%	TA: 6.1 g/L
pH: 3.61	RS: 10.1 g/L

Winemakers Tasting Notes:

Deep plum in colour with purple hues. Intense black cherries supported by hints of vanilla, chocolate and earthy aromas. On the palate sweet cherry fruit with silky cocoa, chocolate tannins with a lovely balanced acidity and great length.

Food Match Suggestions:

An ideal accompaniment to red meat dishes. Ready for enjoyment now.