

FOUR SISTERS

Shiraz



Variety: Shiraz

Vintage: 2015

Region: Central Victoria

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Alcohol: 14.5%

Best Consumed: 2017 - 2021

Vineyards: The fruit was sourced from selected individual vineyard sites across Central Victoria from the rolling, temperate plains of the Goulburn Valley to the hills of the Strathbogies. Soil types across each individual site vary from sandy loam soils with some clay content through to very sandy soil on the banks of the Goulburn River.

Vintage Conditions: The 2015 growing season gave us quite variable weather conditions, wet one month and dry the next, but with no significant heat waves. However, warmer than average temperatures lead to fast ripening early in the season. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality.

Winemaking: The grapes for this wine were picked and crushed in the cool of the night ensuring the retention of varietal character whilst modern winemaking techniques were employed through the entire process. Fermentation took place in sweeping arm red fermenters giving the wine a denser, richer colour and allowing for gentle flavour extraction. The wine was then aged in a combination of French and American oak along with some portions kept in stainless steel tanks to ensure the fruit dominance of the style.

Tasting Notes: Subtle fruit tones of raspberry, blackberry and plums are supported by a hint of spice to create a perfectly balanced wine.

Food Match: A classic partner to wood fired pizza, rack of lamb or char-grilled steak.

Celebrate the
litte things

