

La Vue



2014 SYRAH

Winemaker Jo Nash.

Our modern, textural range of La Vue Wines have been created with beauty in mind. The gentle imagery on the label reflects the delicate, bespoke nature of each of these wines. Dry, crisp acidity combines with savoury tannins to form enchanting wines with a gentle nature.

VINTAGE INFORMATION

Region Central Victoria
Varietal 95% Shiraz, 5% Mourvedre
Alcohol 14%
Best Consumed 2015 – 2020

WINEMAKING / VITICULTURE

Fruit for the La Vue was harvested from select vineyard sites within Central Victoria during March/April 2014. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine spent between 6 and 12 months on French oak, after which the final blending of select parcels took place. The resulting wine is ripe, complex and wonderfully rich and brooding. This is in part due to the distinct Shiraz parcels, but also as a result of the Mourvedre which imparts a fruit driven yet earthy character to the wine.

HARVEST NOTES

The growing season in 2014 presented some challenges including frost in late 2013 and extreme heat in early 2014. Once harvesting began in late January we were pleasantly surprised by the quality of the fruit and the resulting wines. Yields were down but quality was up this year. Whites have good varietal character, with great flavour, whilst the reds have beautiful colour and flavour intensity.

WINE DESCRIPTION

This stylish, bold Shiraz has been created with beauty in mind. A rich, full palate complemented by hints of French oak leads to a seamless, elegant finish.

FOOD RECOMMENDATIONS

A perfect partner to char grilled steak, rich red meat dishes and hearty pastas.

