

miles from nowhere

MARGARET RIVER

BEST BLOCKS 2014 SHIRAZ

Varietals: 100% Shiraz

Closure: Screwcap

Alcohol: 14.6%

Winemaking notes: The “Best Blocks” of Shiraz fruit from the Miamup Road vineyard was used to produce this limited production of 2013 Shiraz. The fruit was harvested as various parcels in the 3rd week of March and crushed with the rollers set apart, allowing some berries to remain whole for the ferment. The must was transferred to stainless steel vessels for primary fermentation where approximately 10% of the juice was “drained off” to concentrate the must. The ferment was allowed to reach a maximum of 28°C during its course. After seven days when almost dry the wine was pressed, transferred to oak and inoculated for malo-lactic fermentation. A combination of French and American barriques was used during the maturation of this wine. After approximately 18 months of maturation the wine was racked and blended, before receiving a light fining prior to final filtration and bottling.

Cellaring: Drink now or cellar for up to 8 years.

Appearance: Deep purple/red.

Nose: Aromas of mixed berries, freshly cracked pepper, spice, vanilla and cocoa bean.

Palate: Ripe reds fruits, and lingering spice, soft, fine grained tannins, elegant structure with good length.

Food Pairing: Char-grilled porterhouse steak served with a mustard butter sauce and seasonal vegetables.

