

THE BROTHERS SHIRAZ 2017

THE GRAPES

Shiraz from our Rutherglen vineyard.

Breat wine does take time, and The Brothers ShiraZ has certainly taken a long time in the making. Tended by hand from vine to barrel to bottle, this is the pinnacle of our endeavours and the ultimate expression of Rutherglen ShiraZ.

- Julie Campbell

TASTING NOTES

Colour Rich, deep red.

Bouquet A rich, dense brooding nose of dark

plums, coffee highlights and clean

French oak.

Palate Full bodied, powerful and velvety smooth with concentrated black plum

fruit, lightly charred nutty oak, coffee character and a touch of earth and spice. The fine grippy tannins providing wonderful balance and length. A powerful wine with the natural building blocks to age and

develop in bottle.

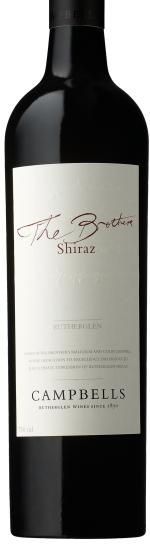
Serving Try alongside a tender rib eye steak Suggestions with green peppercorn sauce.

Cellaring Whilst approachable now, this complex

and structured wine will reward those with the patience to cellar to 2027 and

beyond.

Date tasted June 2021.



PRODUCTION

Alc. 14.5% T.A. 6.4g/l pH 3.48

This vintage of The Brothers Shiraz has undergone extended maturation in both barrel and bottle prior to release. This time has allowed the fruit, oak and tannins to fully integrate and deliver a truly memorable Rutherglen Shiraz.

After fermentation for ten days using closed fermenters, the wine was aged in French oak puncheons for a period of 2.5 years.