

miles from nowhere

MARGARET RIVER

BEST BLOCKS

2017 SHIRAZ

Appellation: Margaret River

Varietals: Shiraz

Closure: Screwcap

Alcohol: 14.1%

Winemaking notes: The best blocks of Shiraz fruit in our vineyard were harvested to produce this limited production.

Destemmed and crushed with the rollers set apart so that some berries remained whole for fermentation. 10% of the juice was drained to concentrate the juice to skin ratio of the must. The blend consists of 3 different batches that were treated separately and involved techniques such as hand plunging in open fermenters, cold soaking must and extended maceration on skins. Post fermentation the wine was matured in a combination of French oak barriques for 14-16 months. After maturation individual barrels were selected by the winemaking team for the blend.

Oak: Predominantly French - 60% new / 40% older

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

Appearance: Deep purple core with a purple red hue.

Nose: Tremendously aromatic with Mixed red berry fruits, white pepper, complimented by chocolate and savoury elements from oak maturation.

Palate: This Shiraz is uniquely Margaret River, with incredible ripe and intense fruit flavours such as dark cherry balanced with soft tannin structure. Excellent persistence and length.

Food Pairing: Roasted or grilled beef with a green peppercorn sauce and roasted hasselback potatoes and garlic.

Allergens: Contains Sulphites. Fined with the aid of egg and skim milk products. Traces may remain.



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