



Kings of Prohibition

SHIRAZ

TASTING NOTE Dark cherries and plum aromas, integrate with classy oak and a hint of oak spice. The palate is bold and rich, with structured tannin balanced across with characters of chocolate and dark cherries providing a luscious finish.

SUGGESTED CUISINE Enjoy with smoked beef Brisket and crispy fries

WINEMAKING The wine is fermented on skins for seven days before pressing. Cap management is via a combination of fermenter types ranging from Potter style tanks to open top concrete Vats. After ferment the wines are matured in a combination of used oak barrels and staves for approximately 6-9 months. The wines are blended, fined and filtered prior to bottling

WINE ANALYSIS Alc/Vol: 14.5% | pH: 3.47 | TA: 6.11 | Sugar: 13.35g/l | VA 0.33g/L

CELLARING Delicious drinking now but will cellar well over 3 years.

