



VINTAGE INFORMATION REGION: Gundagai,NSW ALCOHOL: 13% PH: 3.53 ACIDITY: 7.03g/L RESIDUAL SUGAR: 71g/L

# CELLAR SELECT

## NOON HARVEST SHIRAZ 2021

A range of wines that are exclusive to the Cellar Door in the Hunter Valley.

### VINTAGE CONDITIONS

Situated on the Foothills of the Great Dividing range. The Gundagai wine region provides a continental climate with warm and dry growing conditions followed by a long dry and cool ripening period. Red wines produced are mostly medium bodied and extremely aromatic.

#### WINEMAKING

The Gundagai region mostly contains red duplex soil types which are suited for growing Shiraz and Cabernet Sauvignon Varieties. The grapes were picked during the daylight hours to produce a medium bodied and vibrant wine full of fruit sweetness.

Berries were crushed and cold soaked for 24 hours prior to the onset of fermentation. The fruit was then innoculated with the yeast strain RX60 which helps to promote red berry characters. Fermentation proceeded for 10 days before pressing and transferring to a stainless steel vat for settling prior to filtration. This wine is bottled early to maintain it's fruit freshness and lifted aromatics.

#### TASTING NOTES

Bright purple in in colour, our Cellar Select Noon Harvest Shiraz has lifted raspberry and cherry characters. On the palate it displays A rich and generous palate with flavours of sweet and Juicy summer berries.

