

Because... you were curious



JUST BECAUSE.

MASTERCRAFT | SUMMER SHIRAZ 2020

Master craftsman; A person with a special skill, especially one who makes beautiful things by hand.

The Mastercraft range was created to celebrate the craft of making wine. Starting with a selection of distinct and favoured varietals, these wines are created from small parcels of fruit located in premium vineyards across NSW and South Australia. Each wine has fruit selected from optimal regions that highlight the unique characteristic of each varietal.

VINTAGE CONDITIONS

The majority of the fruit for this wine was sourced from premium vineyards within Barossa Valley, SA. Our vineyards are situated in a Mediterranean climate ranging from warm on the Valley floor to cool climate the higher the altitude in the Hills surrounding the Valley. This vintage experienced a very large diurnal temperature range with extreme day time temperatures and very cool evenings.

WINEMAKING

The fruit was de-stemmed and immediately chilled to undergo a 3-day cold soak. The ferment was conducted using both European and South African isolated yeast's, pumped over 3 times daily using air.

Temperatures were maintained at 20-25degC for 18 days before the wine was pressed off and sent to oak to undergo malolactic fermentation and maturation in 30% new French and American oak for 12 months.

TASTING NOTES

An aromatic wine with mulberry, cassis, mocha and subtle white pepper notes jumping from the glass. The palate shows concentrated blackcurrant, ripe cherry and plum with undertones of coconut and coffee spice. Fine grained tannins persist through the palate harmonising to a sublime finish.

Our Summer Shiraz pairs perfectly with any tomato-based pasta dish, meat dishes, or chilled as an aperitif in Summer.

TECHNICAL INFORMATION

Region: Barossa Valley, South Australia

Alcohol: 14.5% | PH: 3.46 | Acidity: 6.6g/L

Residual Sugar: 34.2g/L | Oak: French and American Hogshead barrels

