

COOL CLIMATE - SERIES -

HILLTOPS SHIRAZ

Vineyard & Region The fruit for the Shiraz was carefully selected from vineyards in the Hilltops region near Young.

Colour Deep & dark colourings.

Bouquet The nose has layers of complexity; plummy, blueberry fruits with hints of violets and eucalypt supported by the nutmeg and cedar flavours.

Palate A rich generous palate that still has a touch of elegance.

Finish Dark berry fruit flavours, succulent fine grained tannins and seamless integration of oak give this Shiraz balance and structure.

Winemakers Comment :: Hand harvested grapes were delivered to the Calabria winery, based in the Riverina where they were then fermented in traditional open fermenters. Nearing the end of ferment the grapes were pressed in a bag press and put into French Oak Barriques and Hogsheads for a minimum of 12 months. The Shiraz was gently racked, stabilized and bottled with minimal filtration.

Serving suggestion :: Serve stews or red meat, such as slow cooked rabbit or scotch fillet.

Maturation :: A wine that can be consumed now, however can also be cellared for up to 5 years.

Alcohol Volume :: 14%

Vintage :: 2017

Winemaker :: Bill Calabria



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