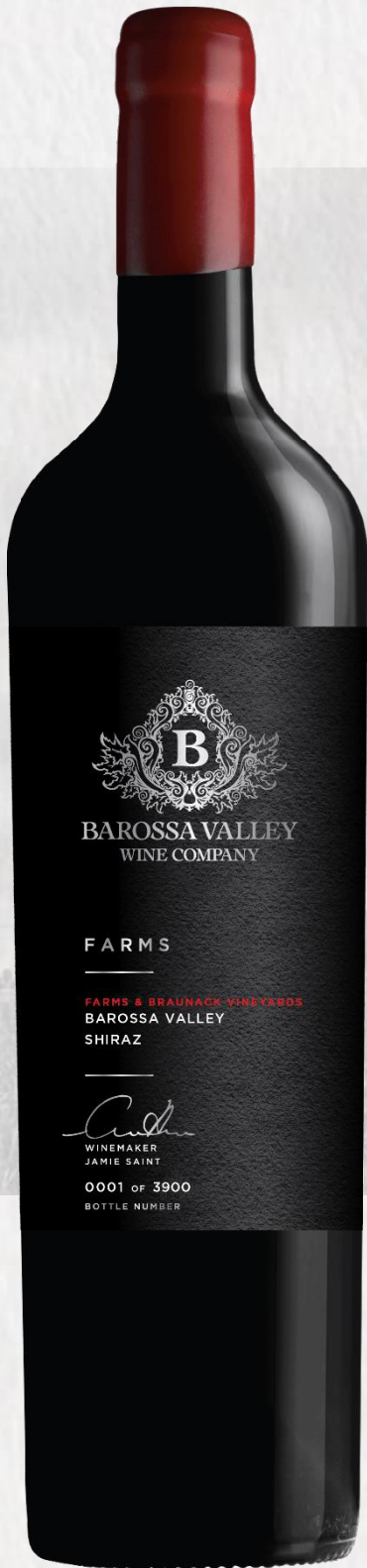


THE FARMS SHIRAZ 2018



Farms is iconic Barossa at its best, a mark of respect to those that have carved out our region's reputation, and a nod to those yet to come.

WINEMAKING

The fruit for this wine was sourced from the finest vineyards in the Barossa Valley. Fermented at cooler temperatures for 7–10 days in traditional open top fermenters the wine undergoes malo-lactic fermentation in French and American hogsheads followed by twenty months oak maturation. Enjoy now or will reward careful cellaring for 15+ years

TASTINGNOTES

An intense nose of blackberry, black olive, liquorice and cigar box characters leads to a powerful palate of rich blackberry, olive tapenade and vanillin spice with dense, powerful and grippy tannins and great length.

TECHNICAL DATA

ALC: 14.1%

PH: 3.35

TA: 6.7g/L

RS: 0.55g/L