

The Residence SHIRAZ 2018



The Residence pays tribute to the historic cottage on our Farms vineyard, which was one of the earliest properties ever settled in the Barossa. Today the cottage still stands in prime position with an impressive view of our Farms vineyard.

Winemaking

Sourced from premium vineyards in the Barossa, this wine was fermented at cooler temperatures for ten days followed by secondary fermentation and maturation in a combination of French and American oak for twelve months to add greater complexity and depth to the wine.

TASTING NOTES

Vibrant plum and blackberry characters on the nose with hints of chocolate an earthiness flow through to a rich, bold palate packed with dark fruit flavours. Juicy and fruit driven, powerful yet elegant and with hints of black pepper spice through the mid-palate lead to a rich velvety tannin finish.

TECHNICAL DATA

ALC: 14.0%

PH: 3.50

TA: 6.0/L

RS: 0.46g/L