

The Listening Station

Region:
Victoria

Grapes:
Shiraz

ABV:
14.0%

What:

Our Shiraz is sourced from ancient Victorian soils in order to achieve a wine with greater finesse, purity and structure as well as typical eucalypti flavors and saline finish associated with the area.

Where:

Picked at night and crushed within an hour of picking before being sent to the fermentation tanks. The Shiraz grapes were fermented in temperature-controlled tanks maintained between 72°F and 77°F (22°C to 25°C) to avoid extracting any harsh tannins, with the fermentations pumped over to extract good color. 20% of the final blend is barrel aged.

Barcode:

3430560013672

Sales Info:

750ml ,Case12 ,31.57 lb.

Palletization:

70 Cases / 5 Layers



Food Pairings:

Drink with Moroccan lamb tagine, roast vegetables and hard cheeses. tannins and an enduring fruit charged finish

Tasting Note:

Soft supple Victorian Shiraz, dangerously more-ish by the glass. Bright, aromatic and juicy on the nose with just a touch of naughty bacon fat and white pepper. True to the varietal. This vintage is our brightest, most dangerously drinkable Shiraz to date due to it's fine, bright fruit and soft silky elegance.

