

Rib Tickler

Region:
California

Grapes:
Shiraz

ABV:
13.5 %

What:

Inspired by Bourbon and BBQs, this is the ultimate wine match with meat cooked low and slow!



Food Pairings:

Great with a generous home made burger or a spicy sausage casserole.

Where:

The 30 year old vines are grown near sunny Sacramento, where the San Francisco Bay and the River Delta provide a useful air flow and cooling influences, allowing the grapes to reach full ripeness. This gives the wine delicious notes of cassis and cherry. The grapes are de-stemmed and pressed. Fermentation takes place in tank, preserving the juicy fruits, after which the wine is matured with an oak component for 4 months. This gives liquorice, spice and a little bit of 'oompf' to an already delightful wine.

Tasting Note:

Aromas of vanilla, cracked black pepper and dark damson fruit. On the palate this wine is round and fleshy, beautifully balanced and packed full with robust red fruit flavors and a lick of oak.

Barcode:
3430560010626

Sales Info:
750ml ,Case6 ,19.51 lb.

Palletization:
125 cases / 5 Layers

