

DUNSTONE SHIRAZ



VARIETY: 100% Shiraz

VINTAGE: 2016

CELLAR: Dunstone Wines

AREA OF ORIGIN: Wellington

VINEYARD: 2.5 Hectares planted in 2003, 2012 and 2015

HARVEST DETAILS: Handpicked February 2015, early in the morning at low temperatures.

CELLAR TREATMENT: Chilled at 5°C overnight. After destalking, the whole berries were hand sorted and fermented in stainless steel tanks, before maturing in French oak barrels for 14 months.

COOPER: French oak barrels (30% new oak).

TASTING NOTES: It's a Wellington Shiraz, which historically means big bold red fruit flavours with sweet spice from the oak. Smooth and juicy palate, well integrated tannins with a long lingering finish. This wine will only get better with age, if you can resist from drinking it now.

FOOD MATCHES: Full flavoured meat dishes, lamb shank, oxtail or a nice matured steak.

Analysis	Alcohol	Residual Sugar	Ph	Total acid
2016	14.56%	3g/l	3.55	5.8g/l