



TASTING NOTES

2016 Run Free Shiraz

Western Australia



VINEYARD & WINEMAKING

The shiraz fruit was picked and pressed to stainless steel tanks where it underwent a very gentle maceration over a three-week period. The juice was then transferred to oak (a combination of new and second use French oak barriques) for ten months before bottling.

THE WINE

The wine is a deep raspberry colour. The aromatics display notes of plum and violet with subtle cool climate spicy undertones. The palate is medium bodied and displays black berry fruit characters flowing through to a subtle spicy finish balanced by soft tannins.

TECHNICAL SPECIFICATIONS

Alc: 14.1%

pH: 3.75

TA: 5.03 g/L

rs: 0 g/L

Cellaring: Up to 15 years