



## the accomplice

### Shiraz 2012

#### Region

Riverina.

#### Appearance

Crimson red.

#### Bouquet

Fresh berry fruits with a touch of spice and vanillin oak.

#### Palate

A medium bodied Shiraz that shows vibrant berry and dark cherry flavours with smooth soft tannins and a hint of sweetness that gives a long, lingering finish.

#### Suggested Cuisine

Pasta with a napoli sauce, char grilled meats, pizza or antipasto.

#### General Characteristics

Medium Dry / Medium Bodied

#### Vintage Conditions

A mild summer with a long ripening period and lower yields resulted in good natural acidity and some of the best varietal flavours seen for many years.

#### Winemaking

The Shiraz for this wine was selected for the lifted berry characteristics that are notable. Fermented on skins for five to seven days at 20 - 24°C with American oak.

#### Wine Analysis

Alc/Vol: 13.0% pH: 3.49 TA: 6.2g/L

#### Cellaring

Enjoy now or cellar up to two years.

