



CHURCHVIEW  
— MARGARET RIVER —



ESTATE RANGE

## 2018 SHIRAZ

### CULTIVATED.

The Shiraz is all estate grown fruit and predominately from the superior northern block. As with all of our fruit the wines are grown with strict organic principles in mind, meaning we do not use any toxic agricultural chemicals on the estate and we maintain healthy soils using microbiological strategies. The purity in the fruit is expressed in the quality and flavour of the final product. The grapes are harvested in the cool of the night using the selective harvester.

### CRAFTED.

Harvested using the latest technology, the grapes are picked and destemmed in the vineyard before they are delivered to the winery in pristine condition. Each batch of Shiraz is fermented on skins for 7-10 days using a Burgundian style of yeast to ensure optimal colour and tannin extraction, before being assessed and delivered to barrel. Maturation, including malolactic fermentation in barrel gives layer of complexity to compliment the fresh natural flavours. A combination of French and American Hogs Head style barrels add to the palate structure.

### CHERISHED.

**COLOUR** Rich red with ruby hues.

**AROMA** A prominent bouquet of a mix of dark red fruits, cherry, mulberry and raspberry with undertones of subtle aniseed and mixed spices.

**FLAVOUR** The palate is medium bodied but with surprising richness. The softness and roundness of the tannins blend so well with the weight of the mouthfeel. The subtle oak adds a layer of flavour and complexity to the delightful, sweet, fruit flavours. The succulent characters of the fruit carry right through to a balanced, mouth filling, persistent and smooth finish.

A wine to be drunk reasonably young and enjoyed with most red meats of a great match with vegetable red curry.

**ANALYSIS** | Alc 14.7% | pH 3.51 | TA 6 | RS 0.7g/l

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Crafted.  
Cherished.*



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