



CHURCHVIEW
— MARGARET RIVER —



Silverleaf

2019 SHIRAZ

CULTIVATED.

A good Margaret River Shiraz is elegant, sophisticated and refined. This style of wine is a result of the climate and conditions (terroir) or the region that the vines are grown in. The fruit is grown using strict organic principles on our recently Certified Organic vineyard, we believe our wines taste better this way. Although challenging, 2019 was a good vintage where hard work in the vineyard paid off. A particular highlight for Margaret River, was the cool-climate spicy and aromatic Shiraz.

CRAFTED.

The fruit is crushed and the resulting must is pumped into a tank. The juice is left in contact with the skins to allow colour, tannin and flavour extraction. During this period a cultured yeast has been added to the must and fermentation will occur. The wine is racked off and then oak staves are suspended into the tanks to add important flavour to the wine. We cross flow filter our red wines, no fining agents are used, and only small levels of sulphur are added prior to bottling.

CHERISHED.

COLOUR Ruby red.

AROMA The aromas are luscious and intense packed with dark fruits, plums, black cherries with subtle middle eastern spices and some subtle oak undertones.

FLAVOUR The palate is full flavoured and rich, medium bodied with firm structured tannins and dark fruits lead the way with some red forest fruit and middle eastern spices. The finish is elegant, bold and long. A cracking Margaret River Shiraz for the price.

ANALYSIS | Alc 14% | pH 3.49 | TA 5.78 | RS 1.17g/l

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Crafted.
Cherished.*



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