THE WINE
As the most planted grape varietal in Australia, we keep this wine particularly close to our heart. It’s a bold wine without being over the top, offering some seriously easy drinking, even when young. A perfect winter warmer and yet surprisingly drinkable all year round.

VINTAGE
2016

REGION
South Eastern Australia

HOW WE MAKE IT
[yellow tail] Shiraz is made with grapes sourced from the highest quality vineyards. Once the grapes are crushed and stems removed, they are fermented on skins in contact with oak. Temperature controlled fermentation ensures maximum varietal flavor, color and tannin extraction. The wine is bottled at the Casella Family Winery in Yenda, New South Wales.

AROMA
Concentrated red berry fruit is complemented by subtle licorice, sweet blueberry, and subtle spice notes derived from the oak.

FLAVOR
[yellow tail] Shiraz is a youthful and vibrant red wine. Soft and juicy on the palate, flavors of ripe cherries and blackberries provide for a long and delicious finish giving great structure and a nice weight.

ENJOY
With a good steak or in front of a roaring fire.

Alcohol: 14%  |  pH: 3.55  |  TA: 6.35g/L  |  RS: 11g/L

[let's yellow tail]