



CHOCOLATE BOX

GRENACHE/SHIRAZ/MATARO

2016

GRAPE VARIETY:	62.67% Grenache 28.85% Shiraz 8.48 % Mataro
VINTAGE:	2016
REGION:	Barossa Valley
TYPICAL ANALYSIS:	14.8% Alc/vol, 3.65 pH, 5.2g/L TA
OPTIMAL DRINKING:	Drinking well now and for the next 5 years.
COLOUR:	Deep red with hints of garnet and amethyst.
BOUQUET:	Subtle aromas of spicy oak, mulberry and cherries.
PALATE:	Dark cherries, chocolate and spice with silky smooth tannins.
VITICULTURE:	Low yielding fruit was sourced from selected premium Barossa Valley Vineyards.
WINE MAKING:	The selected fruit was crushed into open fermenters for up to 10 days extended fermentation.
STORAGE/ MATURATION:	15 months in seasoned French oak barriques.
FOOD MATCHES:	A perfect match with game dishes such as water fowl, pheasant and venison, spicy pasta dishes and lamb.

