



# CHOCOLATE BOX

## SHIRAZ

### 2016

GRAPE VARIETY:	100% Shiraz
VINTAGE:	2016
REGION:	Barossa Valley
TYPICAL ANALYSIS:	14.8% Alc/vol, 3.52 pH, 5.8 g/L TA
OPTIMAL DRINKING:	Ready to drink now but good tannin structure ensures safe cellaring for up to 5 years.
COLOUR:	Deep mulberry red.
BOUQUET:	Plumbs and lavender with hints of black pepper and spicy oak.
PALATE:	Satsuma plum characters underpinned by dark chocolate and subtle smokey oak. Soft tannins and a persistent fruit finish.
VITICULTURE:	Low yielding fruit was sourced from selected premium Barossa Valley vineyards.
WINEMAKING:	The hand selected batches of premium Barossa fruit were open fermented on skins then pressed to barrel for maturation. Carefully blended to produce this fantastic Barossa Valley Shiraz.
STORAGE/ MATURATION:	15 months of maturation in seasoned French and American oak hogsheads.
FOOD MATCHES:	Spiced lamb cutlets with Rosemary and oregano salted potatoes.

