

30 MILE

2019 SOUTH EASTERN AUSTRALIA SHIRAZ

Wistful willows line the banks of the waters of 30 mile whose currents and local affection run deep. If you listen carefully 30 mile whispers of those who have sheltered in the shade and splashed and squealed in its rapid waters. Relax, relish and enjoy ... relinquish yourself to the 30 mile.

Winemaking and Viticulture

The grapes were picked at between 13.5 to 14.0 Baume to produce the fruit flavours that are required to make this great wine. The Grapes were also picked during the night and fermented in an array of vessels to produce different style of wines. A portion of the wine matured in 1 year and older French and American barrels for 6 months where the other portion was kept cool to preserve fresh fruity flavours. Careful tasting and blending, by our winemaker; help produce this wine of style and great value for money.

Tasting Comments

Deep intense red with purple hues. Fresh lifted wine of ripe dark berry spicy fruit with some herb notes balance with some oak. Full bodied wine showing fresh lively dark fruits of black currants, herbs and balanced with some subdued spicy integrated oak. Excellent partner to all types of red meats especially a juicy steak with red onion jam. This wine has the flavour; structure and balance to be enjoyed now or offers added satisfaction from further cellaring.



Vintage Information

VARIETY: Shiraz

HARVEST DATE: February/March 2019

REGION: South Eastern Australia

ALCOHOL: 14.50%v/v

TOTAL ACIDITY: 6.1g/l

PH (UNITS): 3.52

WINEMAKER: John Quarisa aka 'Johnny Q'