



SHIRAZ

Due to its class defying quality and appearance, Black Opal is the Australian gem that shines amongst the vast field of other Australian wines. A remarkably friendly and fruit-forward wine, Black Opal creates an impression of intrigue and sophistication at every occasion.

VITICULTURE

A variety of premium vineyard sites throughout South Eastern Australia were chosen for this wine. Fruit was selected for its color, flavor intensity and balance.

VINIFICATION

Fruit parcels were crushed and de-stemmed separately. Traditional fermentation and cap management techniques were employed to extract intense color, flavor and soft tannins from grape skins while preserving approachability. The wine then underwent partial oak maturation for nine months, with some parcels being left un-oaked to enhance their primary fruit characters.

WINEMAKING NOTES

The Black Opal Shiraz is dense in color with a violet rim. Ripe berry fruits along with fig and raisin add to the complex cedar aromas. The palate is soft plum with a dark fruit richness. The tannins are fine and supple making a round, mouth-filling wine

SUGGESTED FOOD PAIRING

Roasted leg of lamb with garlic and rosemary.

CELLARING

Drink now to enjoy the fresh fruit characters of this wine.

