



Est. 1969

**2023 Light Dry Red**  
**Pinot Shiraz**  
**50% Pinot Noir 50% Shiraz**

**Region**

Yarra Valley, Victoria, Australia

**Vines**

Fruit was sourced from the Yarra Yering Pinot noir block with plantings in 1981. Shiraz was first planted in the Waterloo block in 1995.

**Wine**

Winemaking techniques used encourage an exotic floral fragrance coupled by an expansive fruitful palate and a fine tannin framework. Highly aromatic with a blue violet lift and summer pudding of mixed berry fruits. The palate has a light touch yet is soft and fruitful, a faintest smoky grip from the use of stalks bringing some structure and drive to the finish.

These varieties complement each other beautifully with the perfume, silk and spice of the Pinot sitting comfortably with the underlying structure of the cool climate Shiraz.

**Winemaking**

Pinot noir was fermented with whole berries in 600kg fermenters and hand plunged gently. Shiraz was 100% whole bunch fermented, left untouched for 10 days before destemming to complete ferment as whole berries. The individual components spent 9 months in used French oak barriques in our underground cellar before blending and bottling.

**Cellaring**

This wine has been made with the intention to be an early drinking style of wine; perfect for the Australian climate, fragrant and delicious in its youth. It will continue to evolve for some years under suitable cellaring conditions however this is not required.

Please drink it and enjoy it!

13% ALC