

KNEE DEEP in Margaret River

SHIRAZ PREMIUM RANGE



VINTAGE 2016

Bright red fruits, plum blossoms and black pepper aromas greet on the nose, descending into a palate laden with thick lashings of spice, raspberries and violets. A soft core of supple tannin and coating fruit tannin lead to a finish of black berries, allspice and plums. Drink now or be rewarded with cellaring.

COMMENTS

Knee Deep Premium Range of wines represent a regional showcase of consistent, quality, single vineyard varietal wines from the sub region of Wilyabrup in the Margaret River Wine Region.

WINEMAKERS COMMENTS:

Machine harvested. Shiraz berries are processed un-crushed (whole berries) to a tank for fermentation on skin. Whole berries ensure slower and more controlled extraction of tannin, better perfume retention and greater aromatic complexity. Fermented on skin for 10-14 days at 22 degC (cool) and pumped over twice a day, then pressed to barrel. Secondary malolactic 100%, occurs on barrel.

SPECS:

Country of Origin: Australia
Region: Margaret River
Sub Region: Wilyabrup
Vineyard: Knee Deep Vineyard
Variety: Shiraz 100%
Winemaker: Bruce Dukes & Remi Guise
Allergens: Contains Sulphites (220),
Produced with egg products.

Standard Drink: 8.0SD
Release Date: 06/02/2018
Packaging: 750 mL, packed 12/carton, 52
ctns/pallet
Bottle: G-3-AG021-RO1
AGPremBurg
Closure: Stelvin +

FOOD:

Great with spicy dishes, rich red meat, mushroom, lentils and strong cheese but soft enough to enjoy whilst curled up on the couch without food!

