

# 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

&nbsp;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	Standard Drink:	8.0SD
Region:	Margaret River	Release Date:	06/02/2018
Sub Region:	Wilyabrup	Packaging:	750 mL, packed 12/carton, 52 ctns/pallet
Vineyard:	Knee Deep Vineyard	Bottle:	G-3-AG021-RO1 AGPremBurg
Variety:	Shiraz 100%	Closure:	Stelvin +
Winemaker:	Bruce Dukes & Remi Guise		
Allergens:	Contains Sulphites (220), Produced with egg products.		

### 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!