



FRANKLIN TATE ESTATES  
MARGARET RIVER

2016 SHIRAZ



**Appellation:** Margaret River

**Varietals:** 100% Shiraz

**Alc/Vol:** 14.6%

**Closure:** Screwcap

**Winemaking Notes:** The Shiraz grapes for this wine were harvested from a number of different vineyards in the Margaret River region. Each batch was picked at optimum ripeness and colour density. At the winery 10% of the fruit remained as whole bunches to give a cherry-like lift to the fruit. The remaining fruit was destemmed and lightly crushed. The must was inoculated with a yeast specifically selected to enhance the natural fruit flavour of the fruit. The must was pressed to a combination of French and American oak where the wine completed alcoholic and malolactic fermentation. After 6 – 9 months oak maturation the wine was blended, lightly fined before being filtered and bottled.

**Oak:** Predominantly French with some American

**Cellaring:** Drink now or cellar 5 – 8 years.

**Appearance:** Deep ruby red with a purple hue.

**Nose:** A rich and spicy nose with dense dark cherry, blueberry and mixed red berry fruits. These are complimented by notes of Belgian waffle, milk chocolate and vanillin American oak.

**Palate:** This is a highly expressive wine with great fruit concentration driven by mixed berries and dark, juicy cherry fruit. The tannin structure is chewy, and the oak has provided a sweet, chocolatey flavour along with hints of hazelnuts and toast. White pepper lingers on the finish.

**Food Pairing:** Grilled beef served rare with a green pepper sauce.

**Contains Sulphites.** Fined with the aid of egg and milk products, traces may remain.