



'ALEXANDER'S VINEYARDS'
FRANKLIN TATE ESTATES
MARGARET RIVER

2016
SHIRAZ

Appellation: Margaret River

Varietals: Shiraz

Alc/Vol: 14.3%

Closure: Screwcap

Winemaking Notes: The grapes were picked by taste at optimum ripeness. A portion of the must was cold soaked for 3 – 5 days prior to fermentation to enhance colour and flavour extraction. Fermentation was conducted in stainless steel vats between 22-28°C before being pressed to 1-2-year old oak. The wine was then matured in these small oak vessels for approximately 15 months before being individually selected for the final blend. Once blended the wine received a light protein fining to soften the palate and improve tannin structure.

Oak: Approx. 15 months

Cellaring: Drink now or cellar 3-5 years.

Appearance: Deep red with a red purple hue.

Nose: This wine shows bright and perfumed red fruits with hints of pepper and a subtle savoury element. Oak maturation has further incorporated aromas of milk chocolate, coffee and vanilla spice.

Palate: The palate is rich and velvety with juicy ripe fruit flavours of plum and dark berries. The wine is balanced with a soft tannin structure and oak imparting a silky spice and smoky coffee, chocolate flavour.

Food Pairing: Prosciutto wrapped pepper beef with garlic roast potatoes.

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

