

# MONTARA

WINES



## MONTARA GRAMPIANS SHIRAZ

—  
**Wine:**

Montara Grampians

**Variety:**

Shiraz

**Vintage:**

2016

**Region:**

Grampians (100%)

**Colour/Appearance:**

Deep red/purple

**Aromatics:**

Ripe blue to dark fruits with lifted spicy cedary oak

**Palate:**

Blue to dark fruits of satsuma plum, with an integrated cedary finish.  
Ripe tannins give the wine a softness and silky elegance with great structure.

**Vinification/Maturation:**

Grapes were harvested by machine and hand from the Montara Estate plantings, in early March of 2016. Fruit was destemmed before transfer to 2 and 8 tonne open fermenters. Twice daily pump overs were conducted to extract the desired colour and tannin. Wine was transferred to 40% new French oak hogsheads for maturation prior to bottling in January 2018.

**Analysis:**

pH 3.60, Alc 15% abv

**Cellaring Potential:**

10+ years

**General Comments:**

An extremely elegant ageworthy Grampians Shiraz made for the long haul. Careful cellaring will reward. Will pair nicely with choice beef or venison cuts.