



CALABRIA

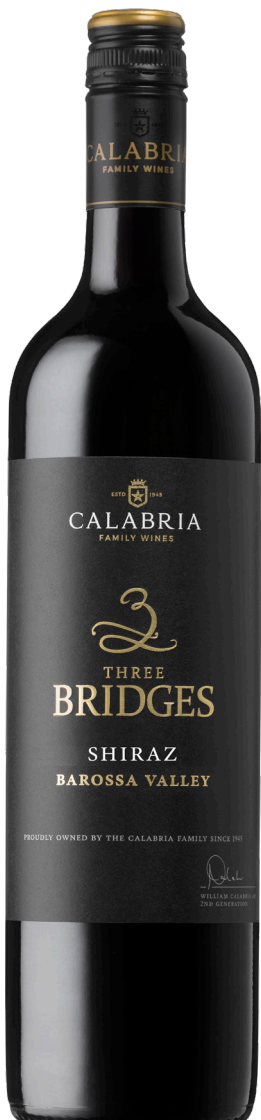
FAMILY WINES

THREE BRIDGES

SHIRAZ 2022

Celebrating 25 years the Three Bridges range was born from Bill Calabria's dedication to creating a strong reputation for premium Riverina wines. The range now includes award-winning varietals from several of Australia's most renowned regions, including the Barossa Valley.

Each wine in the Three Bridges range begins with a commitment to selecting exceptional parcels of high quality fruit to deliver balanced full-bodied wines of outstanding character. The label pays homage to the three bridges built in the early 1900s, adjacent to the winery, supplying water from the iconic Snowy Mountain scheme to the vineyards of the Riverina, Australia.



Region: Barossa Valley, South Australia.

Vineyard: The grapes for Three Bridges Shiraz are from a blend of the family's and growers fruit from 40-50 year old vines from the Barossa Valley. Vineyard sources stretch from Nuriootpa, to Vine Vale, ranging from red brown earth to sandy loam soil types.

Bouquet: Aromas include red berries, plums and black cherry fruits, with mocha and spicy oak aromas.

Palate: Rich palate of ripe plums and black fruits, intertwined with spicy french oak tannins, providing length and powerful structure.

Suggested Cuisine: Enjoy with slow cooked beef ragu pasta.

Winemaking: "The fruit is hand-picked from low-yielding, 40 - 50 year old vines, with all harvesting overseen by Bill Calabria. The parcels are transported to Calabria wines in the Riverina and immediately the fruit is crushed and de-stemmed on-site, carefully leaving most berries intact. Fermentation on skins occurs for 7 days before being pressed to tank to complete primary ferment on French oak stave. Upon completion of primary fermentation, a portion of the wine is then racked into oak for malolactic fermentation while the other portion undertook secondary fermentation in stainless-steel before being racked into French oak Foudres (2,500 L barrels) for maturation up to 9 months before blending and filtration. The large format oak helps to preserve bright berry characters and produce a wine with a familiar Barossa fruit profile, modernised with an elegant European direction." - Emma Norbiato, Chief Winemaker

Wine Analysis: Alc/Vol: 14% | T.A: 5.93g/L | pH: 3.5 | Sugar: 2.5 g/L

Cellaring: A fine example of Australian Shiraz that will cellar comfortable over the next 8 years.

