



Kings of Prohibition

BAROSSA VALLEY SHIRAZ

TASTING NOTE Dark cherries, wild berries and plum aromas, integrate with the rich palate to create an inviting wine. The palate is bold and lush, with intense flavours of vibrant berry fruits, balanced with characters of dark chocolate and mocha providing a luscious finish.

SUGGESTED CUISINE Enjoy with roast beef served rare with a pepper sauce or homemade woodfired pizza.

WINEMAKING The individual parcels of fruit were crushed and destemmed into potter style tanks for fermentation. The wine is fermented on skins for seven days before pressing and then clarifying for malolactic fermentation. Once complete, the individual parcels are blended and matured in a combination of used oak barrels and on new oak planks for approximately 6-9 months before being fined and filtered prior to bottling.

WINE ANALYSIS Alc/Vol: 13.5% | pH: 3.5 | TA: 6.0g/L | Sugar: 12g/L

CELLARING Delicious drinking now but will cellar up to 3 years.

