



DESTINY SHIRAZ 2008

TASTING NOTES

Voluptuous, intense, sensuous and well-balanced. Complex and layered with mouth-filling rich, ripe cassis (black currant and blackberry) with hints of black pepper. A meaty savouriness with undertones of cedar wood and cigar box is apparent on the palate. The tannins are supple and the wine has a long finish.

VINIFICATION

The grapes were handpicked and transported to the cellar in small lug boxes. On arrival at the winery, the bunches underwent sorting, followed by destemming, then further hand-sorting to remove any remaining stems. Fermentation was slow and gentle. The skins were basket-pressed and the wine matured for 21 months in 2 new French oak barrels and 1 second-fill French oak barrel.

CHEMICAL ANALYSIS

Alcohol	14.29%
Total Acidity	5.3 g/L
pH	3.72
Residual Sugar	2.3 g/L

VOLUME PRODUCED 3 barrels