



Bin No:
1443

Wine: The Bonsai 2012 Vt

Country: Australia

Region: High Eden - South Australia

Producer: Berton Vineyards

Vintage: 2012

Colour: Red

Grape Variety: 57% Shiraz - 43% Cabernet Sauvignon
Vegetarian - Vegan

Status: Still

Allergens: contains sulphites

Body Value: E (A is light - E is full bodied)
abv: 14.5% - bottle size: 75cl



Tasting Note:

This intense, full flavoured, rich and full bodied Shiraz blend with well integrated oak, shows lovely plum fruit, coffee, chocolate and white pepper on the palate. The flavours are supported by juicy soft tannins to create a beautiful layering of texture and taste that continues to a long lingering finish.

Winery information:

*In 2007 Bob Berton purchased the Yenda winery in the heart of the Riverina. This state of the art facility has the capacity to process 20,000 tonnes of grapes
All vines have been spur pruned. Vine age is varied. Vines are planted roughly 1.8m apart with 3.6m between the rows to allow machinery access. The Trellis system is generally a single wire cordon.*

Vinification:

Vines are planted 1.5m apart with 3.3m between the rows. The Trellising system is a single wire Trellis which ensures good ventilation and minimal disease. The canopy is typically quite sparse allowing maximum sunlight penetration. The vines are spur pruned.

The Shiraz and Cabernet grapes were picked, crushed, partially fermented and pressed. The wine was fermented in stainless steel, followed by a malolactic fermentation. The individual parcels of fruit were then transferred to barrels for approximately 24 months. New and old oak was used, mostly French, with a portion of American oak. The wine from the best barrels was carefully selected, blended and prepared for bottling.

Food Recommendation:

Perfect with roast beef, marinated veal or full flavoured cheeses.

