



Bin No:

1465

Wine: The Metal Label The Black Shiraz 2012 Vt

Country: Australia

Region: South East Australia

Producer: Berton Vineyards

Vintage: 2012

Colour: Red

*Grape Variety: 94% Shiraz, 5% Durif, 1% Cabernet Sauvignon
Vegetarian - Vegan*

Status: Still

Allergens: contains sulphites

Body Value: D (A is light - E is full bodied)

abv: 14.5% - bottle size: 75cl



Tasting Note:

This intense, full flavoured, rich and full bodied Shiraz 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:

The Shiraz was sourced from premium areas across South Eastern Australia. Selecting only the darkest and flavoursome fruit. The Black Shiraz was named because of the deep colour of the juice after crushing and the intensely dark flavours from the resulting wine.

Made from selected parcels from across South Eastern Australia. Maceration on skins occurs for 4-5 days before fermentation. The juice is then transferred into stainless steel tanks to begin fermentation. Once dry the wine is transferred into French oak where malolactic fermentation takes place.

Food Recommendation:

The perfect choice for rich, spicy especially peppery dishes. Steak au poivre, full flavoured game casseroles, beef sausages and Chilli con Carne are all great food matches.

