



TASTING NOTE

2018 LSV SHIRAZ

Inspired by the great Shiraz wines of the world often made with some viognier. This wine contains Shiraz from the best elevated vineyards in Great Western and is co-fermented with a small amount of Viognier.

The viognier helps brighten the colour, lift the aromatics and polish the Shiraz flavours on the palate.

Technical Details

Region	Great Western, Victoria
Grape Variety	Shiraz with a little Viognier
Alcohol	14.5%
Winemaker	Justin Purser

Tasting Notes

Colour	Dark red with a bright garnet hue.
Bouquet	An intriguing nose of Chinese five spice, peppercorns, dark stone fruits and ripe citrus.
Palate	Dense red and blue fruits with vibrant acidity that is held together with a round slippery texture and fine lingering tannins. An iron fist in a velvet glove.
Cellaring	This wine will soften and form more complex aromatics and flavours over the next 15 years.
Vintage	The vineyards set off to a great start in spring, but dry conditions throughout spring triggered a devastating frost on 4 th November 2017. The grapes on the lower vineyards were lost, but those on higher elevations were largely unaffected. Apart from a few warm days in January the conditions throughout the season were excellent and perfect ripening weather continued long into Autumn.





AWARDS & REVIEWS

AWARDS

2019 Royal Melbourne Wine Show – Silver
2019 Ballarat Wine Show – GOLD
2019 Ballarat Wine Show – Best Regional Shiraz (TROPHY)
2019 Ballarat Wine Show – Best Regional Red Wine (TROPHY)
2019 Ballarat Wine Show – Champion Wine of Show

REVIEWS

2021 HALLIDAY WINE COMPANION

Opti-harvested, whole berry fermentation with 15% whole bunches and 2% viognier. A rich, layered hedonistic wine, fruits of forest/forest floor, with both blackberry and raspberry on display. The balance of tannins, oak and fruit is evidenced by the wine (and its show success). Drink now to 2042

Rating 96 points