

TASTING NOTE

2023 BLANC DE NOIR

This wine is made with 100% Shiraz grapes from our Sugarloaf vineyard located in Great Western. Great Western produces some of the best varietal Shiraz' in Australia, and although this is a twist on traditional Shiraz, we believe the quality will not disappoint.

The parcels of fruit for this wine were carefully selected, looking for premium quality and flavour. They are located at higher altitudes at Sugarloaf to maintain good acid drive and the vines were leaf plucked to allow sun exposure on the fruit to generate more flavour. The grapes were carefully hand harvested to minimize damage to the fruit and were immediately placed in the press. Meticulous wine making from start to finish allowed minimal colour extraction, while producing a wine of high quality and drive.

TECHNICAL DETAILS

Region: Great Western, Victoria

Grape Variety: Shiraz
Alcohol: 12%
Residual Sugar: 7.14g/L

Winemaker: Jacob Parton

TASTING NOTES

Colour: Medium intensity of white gold, with lemon-gold hues.

Bouquet: Clean pronounced primary aromas. Notes of green apple skin,

baked pear, and apricot.

Palate: A front palate filled with green fruits of apple, pear and citrus

notes. A dry style that is light-medium bodied, with good acid

drive keeping the wine fresh and vibrant.

Cellaring: The youthful freshness on release is so delicious and should be

enjoyed young. Coming into the warmer months this wine is best paired with oysters, smoked salmon, and a cheese board.

Vintage: Vintage 2023 began with a very wet spring. Rain and cool

temperatures were the theme until Christmas. Into the new year, the rain ceased and some warmer weather followed. It was long and late with grapes being harvested until the middle of May. This long cool vintage allowed fruit flavours to

mature, while natural acidity was retained.





REVIEWS AND AWARDS