**2018 Inara Shiraz**

Our 2018 Inara Shiraz demonstrates the power and elegance of Shiraz grown in the cool climate of the Yarra Valley. Sourced from a premium Gruyere vineyard, the grapes were harvested at perfect ripeness before gentle destemming and crushing. A slow fermentation was carried out at moderate temperatures with gentle, daily pumpovers to extract fine tannins and colour. The wine was pressed off at the end of alcoholic fermentation and allowed to briefly age in oak barrels. Our aim is to showcase the youthful, berry fruit drive of a Yarra Valley Shiraz.

**Tasting note:** Beautifully concentrated, the 2018 Inara Shiraz has aromas and flavours of black pepper with spicy stewed mulberry. The oak ageing has added hints of vanilla, clove and cinnamon. Fine tannins support the juicy red berry fruit.

The 2017 Inara Shiraz can be enjoyed on its own or share it with friends over a big plate of smoked barbeque brisket.

**TECHNICAL SPECIFICATIONS**

Alcohol: 14%

pH: 3.49

TA: 5.97 g/L

Dozen Produced: 1,100 dozen