



ORGANIC HILL



PRESERVATIVE FREE SHIRAZ

PREFECT WITH



Beef Carpaccio



Peking Duck



Goat Cheese Tart



Porcini Mushroom



Stilton Cheese

VARIETALS

100% Shiraz

TASTING NOTES

A brooding dark red in colour with ruby hues. The nose is alive with fresh, vibrant aromas, layered with punchy pepper and spice, and hints of ripe blackberries – all very characteristic of premium Riverland Shiraz. Juicy red and black berry flavours fill the palate. Balanced and supple fine-grained tannins complement the fresh fruit flavours and create a lovely soft mouthfeel. Fine acid structure is present, and a dry fragrant finish lends great poise and persistence. Brilliant drinking now.

RIVERLAND - BARMERA

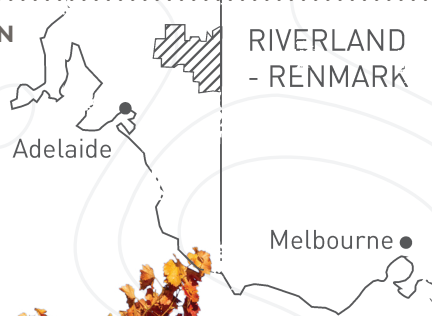
SOUTH AUSTRALIA

Producing over 30% of Australia's crush, the South Australian Riverland wine region boasts a warm and temperate climate, producing fruit to exacting and consistent standards. Now a pioneer of Organic growing, the Barmera sub-region was first planted in 1911.

WINEMAKING

The Shiraz grapes were harvested from a premium organically grown vineyard, in the Riverland region near Berri in South Australia. Upon arrival at the winery the grapes were partially crushed into a static red fermenter and inoculated with a Bordeaux yeast strain, which helps to encourage immediate fermentation. The juice was then pumped over the skins 2-3 times a day for a period of 7 days. The grape must was then dropped with the aid of gravity into the press and the wine was pressed off the skins into a stainless steel tank. Malolactic fermentation followed and the wine was bottled early without finings or Sulphur Dioxide additions to retain its freshness and vibrancy.

REGION



RIVERLAND - RENMARK

TECHNICAL ANALYSIS

Alc: 14.4%
pH: 3.59
TA: 5.18 g/L
RS: 2.3 g/L



Cert. No. 3885P



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