



ORGANIC HILL

2017 PRESERVATIVE FREE SHIRAZ



Shiraz

PERFECT WITH



ROAST
RIB EYE



VINTAGE
CHEDDAR CHEESE



BBQ TUNA



GREEK
MOUSSAKA



THAI RED
CURRY

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.

Drinking at its best: Now – 2020

REGION



TECHNICAL ANALYSIS

pH: 3.68
TA: 6.2 g/L
Alc: 14.5%
RS: 0.95 g/L



www.organichill.com.au

CERTIFIED ORGANIC | PRESERVATIVE FREE | VEGAN | NON-GMO

