



## **SHIRAZ**

<b>HUNTER</b>	<b>67%</b>
<b>ORANGE</b>	<b>27%</b>
<b>MUDGEES</b>	<b>6%</b>

THE HUNTER VALLEY REGION HAS RICH VOLCANIC SOILS WHICH PRODUCE REDS OF GREAT DEPTH. COOLING BREEZES MODERATE THE SUMMER HEAT ALLOWING FRUIT TO RIPEN FULLY, GIVING SOFT GENEROUS FLAVOURS WITH A DISTINCTIVE HUNTER CHARACTER.

THE HIGH ALTITUDE REGION OF ORANGE, WHERE SNOWY WINTERS GIVE WAY TO CRISP SPRINGS AND MILD SUMMERS, PRODUCES SHIRAZ WITH INTENSE BLACKBERRIES AND SPICY PEPPERY CHARACTERS.

ADDING A SMALL AMOUNT OF SHIRAZ FROM THE 150 YEAR OLD MUDGEES REGION PROVIDES STYLE & COMPLEXITY TO THE FINAL WINE.

THE SELECTED PARCELS OF WINE HAVE BEEN MATURED IN A BLEND OF NEW, 1 & 2 YEAR OLD FRENCH AND AMERICAN OAK BARRELS FOR UP TO 20 MONTHS.