

SHIRAZ 2023

CLASSIC SERIES

A single-site wine from the Lowe Vineyard in the Edi Upper sub-region of King Valley. Varietal characters of dark berry fruit and fresh ground pepper are at the fore, with a full to medium-bodied palate and dry velvety tannins.

COLOUR

Deep cherry red.

AROMA

Dark plum and blackberry fruit laced with white pepper and dried herbs.

PALATE

Plum and dark berry fruit with tobacco leaf and spice. Fine medium bodied palate finishing with dry velvety tannins.

FOOD

lamb belly roulade with herbs, garlic, paprika and lamb jus.

Chrismont Restaurant, Winter Menu 2025.

DRINK

Now or cellar up to 2038.

VINIFICATION

The grapes are destemmed into small open fermenters and spend seven days on skins, being hand plunged twice daily, before draining into new and older French oak hogsheads to complete primary and malolactic fermentation. Racked from barrel to remove gross lees, the wine is returned to barrel to be matured for a further 12 months before being blended and prepared for bottling. The wine is released after an extra six to twelve months of aging in the bottle.

VINEYARD

Sites	Lowe Vineyard, Edi Upper, King Valley
Soils	Deep red loam clay
Average Vine Age	33 year
Average Altitude	350m

TECHNICAL ANALYSIS

Alcohol	13.0%
pH	3.50
Acid	5.66 g/L
Vegan Friendly	

WINEMAKER

Warren Proft

