

HOME BLOCK

Single Vineyard Series

Produced by: Zerella Wines

www.zerellawines.com.au

Variety: Shiraz

Vintage: 2018

Tasting Notes:

Deep crimson in colour, with perfumed red cherry spice and plum fruit aromas. A fresh and vibrant medium to full bodied palate is full of flavour and intensity, finishing long with well assimilated oak. This delicious wine will reward medium to long term cellaring.

Vineyard Information:

The "Home Block" vineyard is only a few kilometres from Sellicks Coast and sheltered from the coastal winds on a gentle easterly aspect. Grown on red loams over limestone, this vineyard consistently produces outstanding Shiraz of great fruit concentration.

Winemaking Notes:

Handpicked, destemmed with 10% whole bunch clusters. The wine was cold soaked at 8°C for 5 days before being allowed to warm naturally for fermentation. A long slow fermentation for 15 days occurred on skins before being pressed off to 65% new French oak barrels. Matured for 18 months on lees before being racked to blend and bottled without finings and filtration.

Alcohol: 14.0%

Production: 322 six packs

Awards:

94 Points - 2023 Halliday Wine Companion

