



# Classic Hunter Valley Shiraz

Drink Now – 2048 | Serve 18°

## The Series

The Hungerford Hill Classic wines are from the best regions of New South Wales. The wines showcase both their varietal and regional personality with clarity and intensity; they are versatile and compliment food.

## The Wine

Shiraz from the Hunter Valley is a distinctive and unique wine which ages gracefully.

## Winemaker's Notes

Vibrant red fruit aromas flow through to a medium bodied palate which is long and seamless. The warm and dry vintage allowed perfectly ripe fruit to be harvested. The vibrant red plum and black cherry aromas lead to a fruit driven and softly textured palate with background vanillin and spice from oak barrel maturation.

## Food Match

Steak tartare, grilled and slow cook red meats, rocket & blue cheese salads, hard cheeses.



### Colour

Vibrant deep ruby.

### Aroma

Red fruits, spice & cassis

### Palate

Medium bodied, showing red fruits and a generous length.

### Country of origin

Australia

### Geographical indication

Hunter Valley:  
St Vernay Vineyard,  
Sweetwater Vineyard,  
Dalwood Vineyard.

### Oak treatment

Old & New French Oak

### Vine age

35+ years

### Soil type

Red loam, limestone,  
sand & gravel

**For all wholesale  
enquires please  
contact:**

**Sabine Duval**

Brand & Sales Manager

P. +61 (0)448 442 851

E. [Sabine.duval@hungerfordhill.com.au](mailto:Sabine.duval@hungerfordhill.com.au)

