

# WINDOWRIE



## Pig in the House Shiraz 2018 (Organic)

Australia	Red	Still	
<b>BOTTLE SIZE:</b> 75cl	<b>CASE SIZE:</b> 6	<b>ABV:</b> 14.5 %	<b>CLOSURE:</b> Screwcap
Shiraz / Syrah 100.0 %			



### TASTING NOTE:

Fruits: blackberry and ripe cherry with white and black pepper and vanilla. This wine has exceptional flavour density and fruity purity and a long finish.

### FOOD MATCH:

Roast / bbq red meats and chunky vegetable dishes.

### TECHNICAL INFO:

Stylistically, our aim is to capture vibrant varietal characters evident around 13 Baume. We agreed to harvest our fruit at 13.4 Baume; not too far from last year's levels. Our decision is made, based on flavour, where the baume reading will only ever be used to qualify our palates. The grapes were harvested, destemmed and transferred to open fermenters. The must was inoculated with RX60 (Non GMO) yeast and fermentation took place at 22-25 degrees. Post ferment maturation occurred in oak barrels and stainless steel vessels. This year a longer maturation period incorporated slightly more oak than previous years. We aim to express our organic vineyard as much as possible; the wine was not fined, but was filtered for commercial reliability which is important.

VEGAN 



ORGANIC 



SUSTAINABLE 



BIODYNAMIC 



NATURAL 

LOW ALCOHOL 

*If you would like to give this wine a try, then click here to get in touch!*