



Five

Shiraz 2022

BAROSSA VALLEY
BLEND OF TERROIRS

Shiraz from Ebenezer (60%) and Greenock (40%) Barossa Valley, this special release of 600 bottles is fermented in 100% new French barrique Taransaud. This wine was made with 20% Saignee, cold maceration for 8 days, alcoholic fermentation in barrique for 12 days, post fermentation maceration for 10 days at 25°C. After 30 days we pressed, and we returned the wine to the same barrique for the malolactic fermentation and aged for 24 months.

Each subregion was fermented and aged separated for 12 months, after this time we blended and leave for another 12 months.

Vintage: 2022
Varietal: Shiraz
Acid: 5.90 g/L
pH: 3.75

VA: 0.55
Residual Sugar: 2.0 g/L
Alcohol %: 14.5

DEEP RED COLOUR AND INTENSE AROMAS OF RIPE FRUITS LIKE BLUEBERRY AND PLUM, BALANCED WITH THE OAK OFFERING AROMAS OF COFFEE AND CHOCOLATE, IN THE MOUTH IS VELVETY WITH A LONG FINISH.