

TOURNON

red



SHAY'S FLAT VINEYARD BLOCK A3 SHIRAZ PYRENEES-VICTORIA



- **Grape variety:** Shiraz
- **Terroir:** Red podzolic soils overlying on a soil of iron schists and quartz.
- **Harvest:** Grapes are harvested at maturity avoiding over maturation.
- **Vinification:** Grapes are destemmed and fermented in concrete tanks. A long maceration (from 4 to 5 weeks) with daily pump overs before gentle pressing and separation of the free run juice to allow the extraction of fine and elegant tannins.
- **Maturing:** The wine is aged in French oak barrels (20% new) for 12 months.

Colour: dark red with purple hues

Nose: bright and complex nose of berry fruits (blueberry, blackberry) with hints of dark fruit (cherry, black olive)

Palate: Savoury and spice with a hint of liquorice with supple and delicate tannins

Recommended food pairing: grilled meat, hard cheese

Serving temperature: 16°C.

Ageing potential: more than 6 years.

Alc% 14.5



LABELLISATION BIO DU MILLÉSIME 2018. ORGANICALLY CERTIFICATION IN PROGRESS ON VINTAGE 2018.



M. CHAPOUTIER
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