Bimbadgen Hunter Valley 2019 Shiraz

Our Growers range is fruit sourced from premium growers with established relationships, to produce classic and consistent wines.

TASTING NOTES

Colour: Bright Crimson to purple

Nose: Dark cherries and blue fruits intermingled with subtle oak & white pepper spice

Palate: Displays bright red fruits with nuances of black fruits combined with a hint

of savoury spice. Classic medium bodied Hunter Valley Shiraz

WINEMAKERS COMMENTS

Source: Lower & Upper Hunter Valley Shiraz, NSW

Vinification: Fruit crushed into stainless steel fermenter and inoculated with a neutral

yeast strain. Regular pump overs for colour and tannin extraction throughout fermentation before being pressed into French oak barriques.

Blending: Select barrels of Lower & Upper Hunter Valley Shiraz

Aging: 14 months in older French Oak

Bottling: 19th June 2020

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	рН	TA
Shiraz	14.3%	5 years	7th-14th February, 2019	Old French	3.54	6.1g/L

VINTAGE NOTES

Another year with very little rain and a very hot January. Resulting in wines of concentration, but still elegance, as per our decisions to pick early and retain youthfulness. This wine is fantastic value for money, something easy to sip on while enjoying a beautiful barbecued eye-fillet steak.

