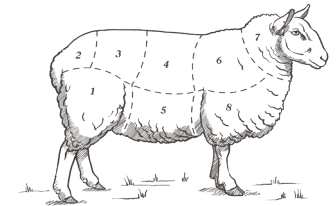


# FARM TO TABLE

## SHIRAZ

2017



**OVERVIEW** As dedicated grape and sheep farmers we have deep respect for provenance, husbandry and craftsmanship in food and wine.

Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine.

Farm to Table wines are bright, generous and carefully blended to complement the softer texture of farm raised meat.

**VINEYARD REGION** Central Victoria

**VINTAGE CONDITIONS** 2017 was a very cool year, producing lighter, finer style red wines. This wine is blended from Shiraz parcels from a number of distinctly different Central Victorian sites all which create amazing complexity in the wine.

**WINEMAKING** The fruit for this wine was picked from three vineyards across Victoria – Boort Estate, Tallis Vineyards and our own Upton Run vineyard. The fruit was fermented in an open stainless steel fermenter. It was then matured for nine months in a combination of old French (70%) and American (30%) oak.

**WINE ANALYSIS** Alc/Vol: 13.7%  
Acidity: 6.7 g/L  
pH: 3.63

**COLOUR** Deep maroon with ruby hues

**NOSE** Dark cherries, plums and raspberries mix with hints of chocolate and oak spice

**PALATE** Plum pudding with red fruits. Medium bodied and rich with a silky mouthful

**PEAK DRINKING** Drink now to 2025