

REGIONAL CLASSIC.

Regional Classic encompasses releases that are a true testament to the varietals from well-known and highly acclaimed wine regions of Australia.

REGIONAL CLASSIC GUNDAGAI SHIRAZ 2025

Variety
Shiraz

Season
With some early rains followed by a warm spring and summer enabled vines to produce a healthy crop of fruit. A dry harvest period ensured bright, healthy fruit and optimum ripening conditions.

Tasting Note
Super bright. Red fruits, violets and nuances of dried sage. Hints of raspberry, delicate oak. Fine and silky in its finish.

Suggested Cuisine
Charcuterie (salami, prosciutto, and pâté), or an eye fillet of beef.

Additional Information
Vegan, Vegetarian

Winemaking
Destemmed and fermented at 23-27°C over 7-10 days. Gently pressed and racked. Matured in large casks for 6 months, allowing the fruit to shine.

Wine Analysis
Alc/Vol: 13.5%, pH: 3.63, TA: 5.96g/L

Cellaring
Ready for immediate enjoyment, but has cellaring potential for up to 5-6 years.

Winemaker
John Coughlan

