Stone's Throw Shiraz, Victoria 2024

APB9202024

Boutinot Australia

— Victoria, Australia

Bright, aromatic Aussie Shiraz.

Production

Our Shiraz is sourced from ancient Victorian soils in order to achieve a wine with greater finesse, purity and structure as well as typical eucalyptus flavours and saline finish associated with the area. Picked at night and crushed within an hour of picking before being sent to the fermentation tanks. The Shiraz grapes were fermented in temperature-controlled tanks maintained at 22 - 25ºC to avoid extracting any harsh tannins, with the fermentations pumped over to extract good colour. 20% of the final blend is barrel aged. To give the wine a lovely mulberry fruit twist on the finish, the winemaker uses a sneaky technique of adding a 5% Malbec to the Shiraz.

Tasting note

Bright, aromatic and juicy on the nose. True to the varietal, the tiny proportion of Malbec in this blend gives a flowery perfume. This vintage is our brightest, most dangerously drinkable Shiraz to date due to its fine, bright fruit and soft silky elegance.

Food Match

Enjoy with Moroccan lamb tagine, roast vegetables and hard cheeses.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Winemaker:
Samantha Bailey

Grape Varieties:
Shiraz 95%, Malbec 5%

Suitable for:
Vegan

Bottle Barcode:
3430560007633