

POWELL & SON

BAROSSA

2016 Barossa Valley Shiraz

The 2016 shiraz is deep-set with graphite, tar, cured meats and ripe, dark fruits.

In the mouth it is full-bodied and ripe in flavour but supported by savoury nuances and dusty tannins.

The wine finishes with generous dark fruits and white pepper spice.

1,500 dozen produced

Varietal: 100% Shiraz

Region: Barossa Valley

Districts: Marananga, Seppeltsfield and Lyndoch

Soil: Dark red brown sands and red clay over clay subsoils

Vines: average of 20 years old

Harvest: 28th and 29th February

pH: 3.59

TA: 5.6 g/l

Alcohol: 14.5%

Vinification:

Shiraz components are hand-picked, fermented in open-top concrete vats and then basket pressed. All components are aged in 4,500L French oak Foudre for 15 months prior to bottling without fining or filtration.

Drink now or over the next 15 years. Good with any meat dishes.

