

HAMELIN BAY TASTING NOTES



2018 SHIRAZ

Deep red centre with a purple hue.

Ripe plum and raspberries with violet aromas. There is a subtle hint of choc-vanillin French oak.

Medium weight but lively on the palate with dense black fruit following through. Supple emery tannins and a soft toasty finish leaving you wanting for more.

Gold Medal: 2019 Margaret River Wine Show

Silver Medal: 2019 Perth Royal Show,
2019 Adelaide Royal Show,
2019 Wine Show of WA,
2019 Royal Sydney Show
Wine Showcase 90 points

Bronze Medal: 2019 Royal Hobart Show

Ray Jordan Top 100 Reds 2020 - 93 points

James Halliday 2021 Wine Companion: 94 points

TECHNICAL NOTES

Variety: 94% Shiraz, 5% Malbec, 1% Other

Source: Five Ashes Vineyard, Karridale, Margaret River

Alcohol: 14.3%

pH: 3.6

TA: 6.49 g/L

Sweetness: Dry, 2.9 g/L

Oak: Matured in French oak for 9 months, 28% new.

Bottled: March 2019

