



# MOUNTAVOCA

PYRENEES + VICTORIA + AUSTRALIA

## | ESTATE |

OLD VINE SHIRAZ

PYRENEES + VICTORIA  
2017

### COLOUR

Dark ruby red.

### NOSE

Aromas of intense dark cherry, violets and roasted coffee bean with underlying spicy cedar toast nuances.

### PALATE

Clean full-bodied flavours of bright raspberry, pepper and ripe dark cherry cloaked by soft, silky tannins. A satisfyingly long finish of toasty blackberry and soft black pepper.

### WINEMAKING

This Shiraz is from our oldest vines, planted in 1971. It was crushed and fermented on skins for 8 to 10 days in open-ended oak barrels, and hand plunged to maximise fruit aroma and flavour without excessive tannin extraction. Pressings and Free Run were combined, and the wine was transferred to new French and American oak Hogsheads.

### FOOD PAIRING

This is an ideal match with refined meat dishes such as roast lamb, Wagyu, terrines and stews.

### VINTAGE NOTES

A relatively cool summer made for one of the best vintages for many years with harvest taking place weeks later than usual and the slower ripening providing more time for flavour development and more intensely flavoured grapes.

### QUICK NOTES

VINTAGE | 2017  
WINEMAKERS | DAVID DARLOW  
GRAPE VARIETY | SHIRAZ  
BOTTLED | SEPTEMBER 2018  
GROWING AREA |  
PYRENEES, AVOCA, VICTORIA

ALC %/VOL | 13.5 % v/v  
TITRITABLE ACIDITY | 7.7 g/L  
PH | 3.6  
CELLAR POTENTIAL | 10-14 YEARS  
OAK | FRENCH OAK BARRELS  
MATURATION | 14 MONTHS

