

[yellow tail][®]

SHIRAZ GRENACHE

Here at [yellow tail], we believe that great quality wine can be affordable and good fun too. We ensure our wines are vibrant, flavoursome and approachable and that each variety helps to make special moments even more enjoyable. When it comes to wine, we like to make our own rules – the only thing we're really serious about is the quality.

[yellow tail] is instantly recognisable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [yellow tail] Shiraz Grenache, but if you want to cut to the chase, it's simple...drink it, share it, and enjoy it.

VINTAGE 2010

South Eastern Australia experienced a lot of rain in the winter and spring of 2009 which provided good soil moisture for the rest of the season. A heat wave in summer spurred healthy canopy growth and early fruit development. March 2010 was much cooler and slowed ripening, allowing time for ideal flavour development.

The grapes were regularly quality tested in the lead up to harvest and delivered to the winery in ideal condition – plump, healthy and with a good balance of water, sugar and flavour.

REGION South Eastern Australia.

WINE [yellow tail] Shiraz Grenache is made with grapes sourced from the highest quality vineyards. Once the grapes are pressed, they are fermented on skins in contact with oak. Temperatures are kept high to ensure maximum colour and tannin extraction. The wine is bottled at the winery in Yenda, outside Griffith, New South Wales.

Alcohol: 13.5% | pH: 3.6 | TA: 6.8g/L | RS: 10-12g/L

FLAVOUR [yellow tail] Shiraz Grenache is a marriage made in heaven. The peppery Shiraz jumps from the glass, complementing the upfront raspberry flavours of the Grenache. The two varieties come together in a balanced wine full of earthy tones, lush raspberries and a touch of spice.

ENJOY [yellow tail] Shiraz Grenache is created with a simple philosophy in mind - to make a great wine that everyone can enjoy anytime in any place. This is why we're reluctant to tell you what to enjoy it with. If you really want some suggestions, enjoy this wine on a cool autumn night over a D&M ('deep and meaningful' conversation).

