

Margan

ESTATE GROWN • ESTATE MADE



2017 Margan White Label Shiraz

Description

Hot dry summers here in the Hunter provides perfect ripening conditions for beautifully ripe, medium bodied Shiraz. Our 50 year old 1 tonne to the acre vineyards on the volcanic earth of the Fordwich Sill gives us plenty of opportunities to select our best block of shiraz to hand pick, ferment, and bottle on its own under our prestigious White Label. Limited quantities of this wine are produced in only the best vintages.

Region Broke Fordwich, Hunter Valley

Vineyard Fordwich Hill Vineyard

Colour Purple Garnet

Nose Blueberry, Blackberry, Violets

Palate Black forest, Cocoa Bean, Crème de cassis

Tasting Notes Partial carbonic maceration results in a complex but approachable red wine with velvety smooth tannins. Intense blue fruit flavors, framed with subtle oak ends with a crisp lingering acidity.

Food Match Lamb backstrap with parsnip puree and rainbow carrots

Cellaring 15 to 20 years

Winemakers Notes The 2017 Hunter vintage produced outstanding quality wines that we are very excited to share. The hot dry ripening conditions provided us with clean, ripe flavoured fruit with firm tannins. These grapes were selected from our Fordwich Hill vineyard, a small 7 acre block within our 200 acres of estate grown fruit. The wine was placed in a mixture of 1 and 2 year old French oak barriques for 12 months.

Alcohol - 14.5 %

pH- 3.45

TA – 7.3 g/l

Winemaker Andrew Margan

Accolades

5 Star James Halliday Winery
Gold Medal Hunter Valley Wine Show 2018

MARGAN FAMILY WINES

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