

Margan

ESTATE GROWN • ESTATE MADE

2014 Margan Aged Release 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 barrels of Shiraz to bottle as our prestigious Aged Release. 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, Cigar box

Palate Black Currant, Dark Chocolate, Tobacco leaf

Tasting Notes Intense blue fruit flavors, framed with firm tannins and subtle oak.

Food Match Charcoal rib eye, with celeriac puree and dauphinoise potatoes

Cellaring 10 to 15 years

Winemakers Notes The 2014 vintage was a once in a lifetime vintage. Perfect ripening conditions provided grapes in perfect balance that have allowed me to make a ripe red wine with lots of acid and a fine structure unlike any other area in Australia can produce. These grapes were selected from our Fordwich Hill vineyard, located on a rich red volcanic clay. The wine is a blend of the best press cuts from all our shiraz vineyards and was pressed directly to new French oak barriques, where it went through secondary fermentation and continued to mature for 18 months.

Alcohol – 14.0 %

pH- 3.44

TA – 6.9 g/l

Winemaker Andrew Margan

Accolades

5 Star James Halliday Winery
Gold Medal New South Wales Wine Show 2018

MARGAN FAMILY WINES

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