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MIDDAY SOMEWHERE

SHIRAZ

LIMESTONE COAST



Grapes for our Art Series wines are sourced from a selection of premium vineyards within the renowned Limestone Coast growing region. The diversity in climate and geography makes it the perfect fruit source for the equally diverse Art Series range.

Vineyards are carefully selected based on their suitability for each wine's individual personality. We look to warmer sub-regions for reds and cooler sub-regions for the whites. The wines are then crafted to a consistent style and quality, which is perfect for everyday drinking or more salubrious occasions.

Winemaking Notes

Fruit for Midday Somewhere is sourced from warmer sub-districts of the Limestone Coast, including Coonawarra, Wrattonbully and the Tatiara District which is a region our family pioneered in the early 1980's.

Made in a medium-bodied style to enhance the varietal characteristics, Midday Somewhere Shiraz displays bright primary fruit flavours with spice and fresh natural acidity. Matured in high quality seasoned French oak, the wine is complemented by lifted aromatic fruit notes, creating a Shiraz which exceeds expectations. So much so that you may find hard to resist; and why should you? After all, it's Midday Somewhere...

Tasting Notes

Colour: Deep rich dark purple with bright red hues.

Aroma: Dark fruits, spice, floral, sage, honey and

shortbread. Strawberries, violets with some brooding, savoury, spice adding complexity.

Palate: Bright red fruits of strawberry and raspberry.

Creamy, smooth mouthfeel. Fine acid gives finesse to the palate with some hints of tobacco

and spice adding savoury flavours.

Food Match: Roast lamb, naturally.

Cellaring: 3 – 5 years.

Analysis

Alc.: 14.5% **TA**: 5.66 g/L **RS**: 0.5 g/L **pH**: 3.53





