



ESILIO

STRANGE LAND SINGLE VINEYARD



Vintage: 2022
Varietal: Shiraz
Aging Ability: 10 years

- Colour:** Deep garnet with a dark crimson core
- Bouquet:** Enticing aromas of dark cherry and blackberry are layered with subtle mocha oak. Hints of spice and vanilla add warmth and complexity to the nose.
- Palate:** Rich and fruit-forward, displaying generous flavours of plum, blackberry, and raspberry with soft spice. The texture is smooth and supple, with fine tannins and a lingering mocha-tinged finish. Vibrant in its youth yet structured enough to reward short-term cellaring.

Winemaking Technique:

The Esilio Shiraz is crafted from our estate-grown vines in the Mount Lofty Ranges. The fruit is harvested and enjoys extended skin contact to enhance colour, depth, and texture. Following a carefully controlled fermentation, the wine matures for 24 months in a selection 80% American, 20% French of new and seasoned oak, developing harmony, richness, and fine tannin structure.

Food Pairing:

Chargrilled eye fillet with peppercorn sauce and roasted mushrooms

Decanting Period:

60 minutes

Cellar Temperature:

16-18 °C

Alcohol: 14.5%

Residual Sugar: 1.3

pH: 3.61

Acidity: 6

