



2023 RESERVE SHIRAZ

Shiraz was the first red varietal planted at Bleasdale in the 1850's and has been a staple in Bleasdale winemaking ever since.

This Reserve Shiraz is rich and full-bodied with flavours of dark berry fruits, black pepper and savoury spice. Matured for 15 months in French oak Puncheons.

Pair this traditional Shiraz with fillet steak, served with a smooth pepper gravy.

VINEYARD

Estate Vineyards and Specialist Growers
Langhorne Creek, South Australia

HARVEST DATES AND BAUMÉ

26th February - 5th March 2023
13.0 - 13.6

VARIETIES

Shiraz

BOTTLING DATE

25th March 2026

CELLARING POTENTIAL

Drinking well now until 2041

WINEMAKING TECHNIQUES

De-stemmed to open fermenters, approx. 15% whole berry, for a short soak. Fermentation peak at 30°C with up to 4 pump overs per day. Drained & pressed at dryness after 8 to 12 days on skins, settled for 24-48 hours before racking to oak for MLF

OAK MATURATION

15 months new (25%) and seasoned French oak Puncheons

WINE ANALYSIS

Alcohol: 13.5% alc/vol
Titratable acidity: 6.1g/L
pH: 3.50

SUGGESTED FOOD PAIRING

Fillet steak, served with a smooth pepper gravy