



DESTINY SHIRAZ 2007

TASTING NOTES

Voluptuous, intense, sensuous and well-balanced. Complex and layered with mouth-filling rich, ripe red and black berries with hints of pepper and spice. The tannins are supple and all the components of the wine are in harmony. The finish is long and savoury.

VINIFICATION

The grapes were handpicked and transported to the cellar in small lug boxes. On arrival at the winery, the bunches underwent sorting, followed by destemming, then further hand-sorting to remove any remaining stems. Fermentation was slow and gentle. The skins were basket-pressed and the wine matured for 21 months in 2 new French oak barrels and 1 second-fill French oak barrel.

CHEMICAL ANALYSIS

Alcohol	14.12%
Total Acidity	5.7 g/L
pH	3.50
Residual Sugar	2.4 g/L

VOLUME PRODUCED 3 barrels