

# DELATITE

EST. 1968

THE TASTE OF THE HIGH COUNTRY

## 2012 ESTATE SHIRAZ



Our Shiraz was hand-picked and then crushed with some whole bunches added to the open fermenters. The fruit was cold soaked for six days and was then allowed to warm up and undergo a wild ferment.

The fermenting must was hand plunged three times a day to help extract maximum flavour, colour and tannin from the skins. After ferment, remained stayed on skins for another week to further extract tannins, before being pressed away to a mixture of American and French barriques (40% new) where it matured for eighteen months.

The 2012 Estate Shiraz shows intense flavours of blackberry and spices with a spine of pepper running down the palate, these fruit characters meld seamlessly with the tannin structure of the wine which is firm and fine grained. The wine finishes long and strong.

### FOOD

Enjoy our with strongly flavoured red meat dishes such as herb rubbed lamb roast or a rare steak with a green pepper sauce.

### CELLARING

It will perfectly accompany dinner tonight or it can be carefully cellared for a special occasion in 15 years of more.

### ALCOHOL

13%

*“Flavours of blackberry and spices with a spine of pepper running down the palate”*