

Vintage:
2017

Grapes:
100% Shiraz

Region/Appellation:
Victoria/Heathcote

Alcohol by Volume:
14.1%

Residual Sugar:
0.74 g/L

pH:
3.67

Total Acidity:
5.38 g/L

Vegan:
Yes

Drinking Window:
2017-2027+

Certifications :



TOURNON

Lady's Lane Shiraz
Victoria - Heathcote

Winemaker Notes

This Shiraz shows a deep garnet appearance with aromas of redcurrant, leather, red crushed berries with hints of toffee. The wine is powerful and generous, expressing itself with delicacy. Intense flavors of ripe fruits and spices combine to a fine acidity on the palate and a long, expressive finish.

Vineyard

The Lady's Lane vineyard is located just north of Heathcote on 500-million-year-old Cambrian soil. This soil, a red brown gravelly loam over basalt bedrock supports low vigor vine growth and requires no irrigation. The much sought after four-hectare Shiraz vineyard which sits on well-draining gentle slopes was planted in 2002.

Winemaking

The crop is manually harvested at maturity, avoiding over-maturation. The grapes are 100% destemmed. Fermentation takes place in concrete tanks. Maturation times are long (from 4 to 6 weeks) and a gentle extraction is performed by pumping-over. It aims at obtaining fine and delicate tannins. Ageing 100% in French oak barrels with low proportion of new oak (20%) for 14 months.

Food Match

A perfect accompaniment to lamb and beef.

Sommelier's Recommendation

We recommend opening the bottle one hour before serving.

