

Vintage:  
**2019**

Grapes:  
**100% Shiraz**

Region/Appellation:  
**Victoria/Pyrenees**

Alcohol by Volume:  
**14.4%**

Residual Sugar:  
**.0 g/L**

pH:  
**3.44**

Total Acidity:  
**6.2 g/L**

Vegan:  
**Yes**

Drinking Window:  
**Now-2027**

Certifications :



# TOURNON

Mathilda Shiraz  
Victoria-Pyrenees

## Winemaker Notes

Brilliant dark ruby with ripe red berry fruit aromas. The palate is supple with savory notes of white pepper and spice. The finish is persistent with smooth tannins.

## Vineyard

Soil is composed of podzolic layers coming from clay and ferruginous schists.

## Winemaking

The grapes are harvested at maturity, avoiding over maturation. The grapes are destemmed and then they ferment in cement or stainless steel tanks. Maceration lasts from 2 to 3 weeks in order to allow the tannins extraction that provides a good ageing potential to the wine. The wine is entirely aged in cement or stainless steel tanks and it is bottled 12 months later.

## Food Match

Pairs with charcuterie, smoked and grilled meats.

## Serving Temperature

Serve at 16-17°

