

Vintage:
2015

TOURNON

Shay's Flat Shiraz
Victoria-Pyrenees

Grapes:
100% Shiraz

Region/Appellation:
Victoria/Pyrenees

Alcohol by Volume:
14.5%

Residual Sugar:
.47 g/L

pH:
3.75

Total Acidity:
6.4 g/L

Vegan:
Yes

Drinking Window:
Now-2026

Certifications :



Winemaker Notes

A deep garnet appearance complements a complex of black fruits and cherry with hints of tobacco. The palate is rich and opulent, dominated by black fruits licorice with supple, delicate tannins.

Vineyard

The Shay's Flat vineyard is located on an east facing ridge in the southern Pyrenees foothills. It appears as a natural amphitheater with red soils of schist, quartz and rich clay. The vineyard features ten hectares of shiraz in two parcels.

Winemaking

Grapes are harvested at maturity avoiding over maturation. Grapes are destemmed and fermented in concrete or stainless-steel tanks. A long maceration (from 4 to 5 weeks) and a gentle work on the marc allow the extraction of fine and elegant tannins. The wine is aged in French oak barrels for 12 months. A small proportion of the wine is aged in tanks to preserve the freshness of the flavors.

Food Match

Pair with an assortment of grilled meats, or heartier vegetarian fare.

Serving Temperature

Serve at 15-16°

