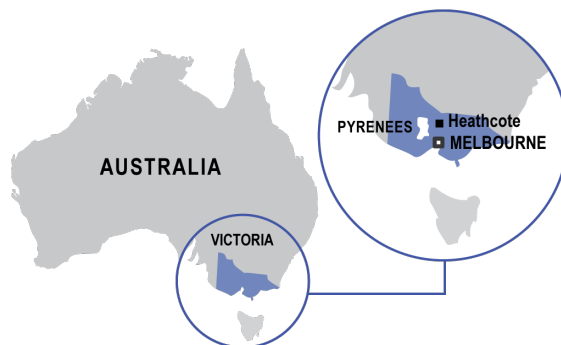


# TOURNON



## 2020 MATHILDA VICTORIA SHIRAZ Pyrenees-Victoria



### Winemaker notes:

*Blackberries, violet, cloves, thyme, white pepper*

A brilliant, dark ruby color with a nose that is deep with black fruits and pepper aromas. The palate is supple and greedy with silky and elegant tannins.

### Harvest notes:

100% sourced from our Pyrenees vineyards, organically farmed and certified Domestic/EU.

2020 presented us with some challenges, bushfires ravaged the east coast of Australia from October – December, along with hot and windy conditions during flowering. The weather mellowed in mid-late summer and this cooler weather during the ripening period led to some of the best all round maturity we've seen. This will be a vintage to savour.

### Grape varieties:

100% Shiraz

### Terroir:

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

### Harvest:

Grapes are harvested at maturity, avoiding over maturation.

### Vinification:

The grapes are destemmed. Wild yeast fermentation takes place in cement or stainless-steel tanks. Maceration lasts from 2 to 3 weeks in order to allow the tannins extraction that provides a good aging potential to the wine.

### Maturing:

The wine is entirely aged in cement or stainless-steel tanks and it is bottled 12 months later.

### Recommended food pairing:

Charcuterie, smoked meats, grills.

### Serving temperature:

16-17°C

### Aging potential:

More than 3 years

### Alcohol:

14.5%

### PH:

3.66

### T/A:

6.38

\*Vegan Friendly