



KINGSTON ESTATE WINES

2007 SHIRAZ

The Shiraz variety epitomizes Australian red wine. It grows successfully in many regions providing a supple richness and generosity of flavour.

The 2007 vintage grapes were sourced from the Limestone Coast and Adelaide Plains Region.

The grapes were harvested between 13.8° and 14.5° Baume with selected vineyards kept separate throughout processing. Yeast was then selected to conduct the fermentation process on its ability to maximise colour and flavour.

The fermentation process was then conducted in rotary and static fermenters between 24 - 26°C producing a 7 day ferment which was drained off and pressed. Then oak maturation of the final wine was then blended before stabilisation and filtration.

The wine has a deep crimson red colour. The nose is reminiscent of blackberry and plum with some cumin and cinnamon

spice. The full-bodied palate is rewarding with richness, complexity of flavour and smooth full finishing tannins that linger with a long vanilla spice oak finish.

In ideal cellaring conditions this wine will develop further flavour complexity to 5 years.

Food Suggestions

Enjoy with rare rib eye steak, or richly flavoured game including venison and succulent Kangaroo steak.

Discover the flavour!



Variety	:	Shiraz
Vintage	:	2007
Growing regions	:	Limestone Coast and Adelaide Plains
Winemaker	:	Brett Duffin
Alcohol	:	14.5% Alc/Vol
pH	:	3.50
Titrateable acidity	:	6.3g/L