



**KINGSTON**  
- ESTATE WINES -

## 2015 SHIRAZ LIMESTONE COAST

### COLOUR

Brilliant crimson with purple hues

### BOUQUET

Rich ripe plum fruits complemented by spicy pepper notes.

### PALATE

Superbly full bodied with layers of lush dark berry and plum fruit that meld elegantly with spice. Hints of smoky oak balance well with soft tannins and a smooth finish.

### CUISINE

Perfectly paired with barbecued foods, richly flavoured meats and game birds.

---

### WINEMAKING

The grapes were harvested at optimum night temperatures and Baume with individual vineyard selections kept separately throughout.

Ferment temperatures started at -20°C then were allowed to peak at 28-29°C and conducted in small static fermenters before being drained and pressed from skins then allowed to finish alcoholic and malolactic fermentation. Maturation was in French and American Oak.

---

### CELLARING

Under ideal conditions will develop further flavour complexity to 5 years.

Alcohol - 14.0% Alc/Vol

[www.kingstonstatewines.com](http://www.kingstonstatewines.com)

