



STONY BROOK VINEYARDS

SHIRAZ MOURVÈDRE VIOGNIER 2019



WINEMAKER'S NOTES

WINEMAKER: CRAIG M^CNAUGHT

The Shiraz (80%) and Viognier (2%) grapes were co-fermented with 30% whole cluster, carbonic macerated grapes to freshen up and give additional spice and fragrance to the wine. The Mourvèdre (18%) was picked very ripe to allow soft, round tannins to be extracted during fermentation in stainless steel.

After fermentation, the two components were taken to second-and-third-fill French Oak for natural malolactic fermentation and maturation, where the wine spent 26 months before a light filtration and bottling.

TASTING NOTES

White pepper, violets and warm earth on the nose, with intense dark berry fruit. The palate shows dense, savoury flavours contrasted with bright acidity before the robust finish. There are multiple layers of texture in the wine, with lovely balance between the richness, chunky tannins and lively freshness.

A wonderful pairing with slow-cooked winter foods like Boeuf Bourguignon or pulled pork.

ANALYSIS

Alcohol:	14.54 %
Sugar:	2.5 g/l
Acidity:	5.6 g/l
pH:	3.55