

TENDRIL & VINE

2024 SHIRAZ

VICTORIA

COLOUR ————— Ruby red.

AROMA ————— Blackberry and plum with a touch of spice and vanilla oak.

PALATE ————— Bold dark fruits with a hint of oak and smooth, velvety tannins.

WINEMAKING

Shiraz grapes underwent fermentation in both rotary and static fermenters. Following a seven to ten day skin fermentation, the wine was gently pressed and then matured on French oak for three to six months before blending and bottling, contributing to the wine's vibrant colour, richness, and complexity.

VINTAGE

The 2024 vintage offered perfect conditions for grape ripening. The summer's mix of warm days, cool nights, and minimal rainfall produced perfectly ripe fruit. This led to wines with distinct and expressive varietal flavours, featuring vibrant, spicy reds and fresh, aromatic whites.

PAIR IT WITH

Slow-braised beef cheeks with a red wine jus, or Chargrilled vegetable kebabs with garlic herb aioli.



VINTAGE	2024	ALC/VOL	14.5%
VARIETALS	Shiraz	PH	3.55
REGION	Victoria	ACIDITY	5.90 g/L
CELLARING	Enjoy young		

No animal derived products were used in the making of this wine