



Y Series

SHIRAZ 2023

By honouring who we are, we inspire others to do the same. Individual wines made to freely express their true self and celebrate the qualities that make them unique. Let Y Series ignite your sense of adventure and discover what it means to be unapologetically you. Discover You. Explore Y Series.



VINTAGE CONDITIONS

The cool, wet winter and spring lasted into early summer. While cooler conditions continued, respite from heavy rain gave the vines a wonderfully long, cool growing season. Plentiful soil moisture allowed for large canopies which helped the grapes attain lovely flavours.

TASTING NOTES

Medium ruby in colour with purple hues. Alluring red cherries, plum, blackcurrant and floral aromas with a hint of black pepper and freshly crushed sage. As suggested on the nose there are lots of delicious red fruits on the palate accompanied by smooth, fine tannins and finished with a pinch of dark chocolate.

FOOD PAIRING

Pair with a spicy stirfry or spaghetti and meatballs.

WINEMAKER	Kiki Han
HARVESTED	March 2023
REGION	South Australia
TOTAL ACIDITY	5.43 g/L
PH	3.63
SO2	83 mg/L
ALCOHOL	13.5%

