

**BELLA'S GARDEN  
BAROSSA VALLEY SHIRAZ  
VINTAGE 2016**

**BELLA'S GARDEN IS BLENDED FROM OUR  
FINEST BARRELS OF BAROSSA SHIRAZ**

**COLOUR**

Deep, dark red with a black core and purple hue.

**AROMA**

Deep set aromas of blackberry, bramble, black pepper, dried flower, Indian ink, and baking spices.

**PALATE**

Two words... Intense & vibrant! Straight away this wine hits you with a wall of flavour. Crashing and caressing the breadth of the palate, it ratchets up a gear as it runs the length of the palate. Just as the wine seems to start losing control, a beautiful line of acidity harnesses the power, tightens up and commands authority. A veil of sheer elegance creeps through the palate. The tannins start early and build momentum drawing the wine through to an extremely long and detailed finish. Notes of blackberry and dark fruits are prominent where complexing notes of vanilla, baking spice, high toned florals, graphite and black pepper add light and shade.

**WINEMAKING**

De-stemmed (but not crushed) and fermented in three to ten tonne open top fermenters, with regular pump overs (2-3 times daily over peak fermentation) to extract colour, flavour and tannins. Some parcels had 20% whole bunch ferment and punchdowns. Average time 'on skins' was 16 days before the dry free run was drained to tank and the pressings combined. After 24 hours the wine was then racked to barrel, where malolactic fermentation took place. Aged on fine lees, the bottled wine is unfiltered and unfiltered.

**MATURATION**

Aged for 17 months in French oak hogsheads and puncheons, with 14% new and the remainder in older oak.

**CELLAR POTENTIAL**

Up to 15 years

**REGION**

Barossa Valley, South Australia



“ QUALITY WITHOUT  
COMPROMISE... ”

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