



FAT BASTARD

SHIRAZ

TWO THOUSAND & NINETEEN

GRAPES

Shiraz.

ORIGIN

South Australia, Australia.

VINTAGE

A challenging year for grapegrowers, 2019 vintage saw minimal rain, constant heat and low yields across the board. Whilst conditions were tough, the resulting fruit was small, yet intense. Shiraz was opulent and rich.

VINIFICATION

Harvested at peak flavour maturity and fermented in stainless steel vats on skins for 7-10 days. Cool storage temperatures and moderate oak used for maturation in order to retain bright, fresh fruit character.

TASTING NOTE

This is no wallflower, so don't hold back. Dive straight into juicy plums, purple violets, blackcurrant jam and licorice spice. This is big, bold and ballsy drinking. Loaded with ripe plush plums, juicy black cherries, a dash of black olives and a sprinkling of vanilla bean. With a finish of dark chocolate, pepper and cinnamon, you will be reaching for the second glass faster than you can say "Fat Bastard".

FOOD MATCH

Go for a saucy Osso Bucco or something equally rich. Snack on some aged cheddar while you're waiting.



ALC: 14% PH: 3.10

TA: 5.45G/L RS: DRY

FAT BASTARD REMARKABLY FULL BODIED