



GOOSE ISLAND SHIRAZ

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THE STORY

Just like our wines, each Goose that resides on Goose Island in nearby Lake Serafino, has its own unique personality. The Geese are a constant source of enjoyment and entertainment.

WINEMAKER NOTES

The Shiraz fruit was destemmed and fermented in a combination of stainless steel and open fermenters using selected yeast strains. The ferments remained on skins for a period of eight days in order to keep the tannins soft, supple and to keep the fruit bright and fresh. Post ferment the wine was pressed and allowed to undergo malolactic fermentation in tank. After malolactic fermentation, the wine was racked to seasoned French and American oak hogsheads (300L) for a period of nine months.

TASTING NOTES

- Region: McLaren Vale
- Grape Variety: Shiraz
- Bouquet: Lifted bouquet of red berry fruits and oak.
- Palate: Purity and freshness of flavour, the Shiraz over-delivered with flavours of dark plums, spice and a long lingering palate complemented by fine supple tannins.
- Food match: Tapas
- Cellaring: Enjoy now - cellar up to 2025
- 14.5% alcohol, 3.53pH, Ta 6.6 g/L

