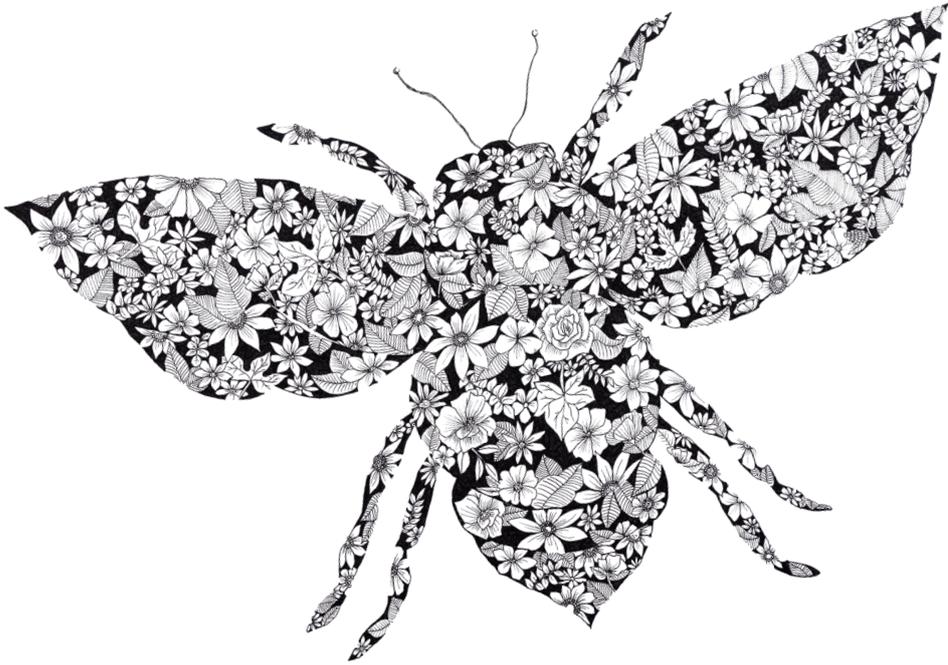




NATURES CRUX

SHIRAZ | FLEURIEU | 2019



All around the world the bee is a superstar in our ecosystem; a bellwether one would say. We view the bee as the barometer to the vineyard's health and its biosphere. Healthy Bee's; Happy Vines! In tribute to this, we have adorned our Shiraz with a busy bee.

We have spent more than two decades identifying, nurturing and noting individual varieties and vineyards suited to particular blends and varietal wines. Once a vineyard catches our eye there is invariably a period of trial and occasional tribulation, but when the fruit is 'something special' that means we can ready ourselves to vinify and bottle the ensuing wine. This Shiraz is a wine that has that something special.

Smells and tastes of brambly macerated blackberries, crunchy blue/red fruit with hints of fresh herbs and mint follow suit. Flavours of tart cranberries and cherries precede liquorice notes and nutty tannins.

100% de-stemmed keeping as much of the whole berry as possible intact. 2-7 days pre-fermentation cold soak. Inoculated with yeast and hand plunged throughout ferment twice daily. Two weeks total tank time. Complete malolactic fermentation in barrel. 4 months in seasoned French Oak puncheons.

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Displaying Plum, Licorice and highlights of Blackcurrant

"the hum of the bee is the voice of the garden"

- Elizabeth Lawrence

Vital Statistics

Varietal Blend: 100% Shiraz

GI: Fleurieu

Alcohol by Volume: 14.5%

TA: 6.14 g/L

pH: 3.55

R/S: 2.7 g/L

750mL: 933039100831

6 pack: 9330391000879

Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.
- French and American oak barrels (new and seasoned). At the time of bottling, this wine contained:
 - 83 ppm Total SO₂
 - 24 ppm Free SO₂

