

## SHIRAZ

A big wine in every way. Magnificent dark plum and maroon hues reflect a strong youthful vibrancy in the wine. The enticing aromas of liquorice, cassis, blueberry, olives and sarsaparilla notes are well integrated with a complex toasted oak aroma and flavours. Structurally, well rounded, showing sweet fruit and layered flavours styled for a rich and persistent finish.

### FOOD MATCH

Excellent with dry aged grass-fed beef, with a celeriac remoulade, or even a slow roasted beef blade over organic baby beetroots with a "The Hidden Sea Shiraz" red wine reduction sauce.

### AGEING POTENTIAL

Best to enjoy the youthful vibrancy of this wine. Drink now, to 2020.

### 2014 WINE ANALYSIS

Alc/Vol:14.5%, Acidity:6.4 pH:3.5 RS:8g/l

### WINEMAKER:

Grant Semmens

