



OAKOVER



GRENACHE SHIRAZ

COLOUR

Lifted bright red hues

TASTING NOTES

Lifted bright red summer berries and blueberry aromas on the nose, expect a juicy and bright red fruit character of raspberry and strawberry that greet the palate before a spicy, harmonious finish that lingers.

WINEMAKING

Separate parcels were fermented for seven days before being pressed to stainless steel tanks early to retain freshness. The wine was then blended and matured on fine lees, prior to bottling in July.

VINTAGE CONDITIONS

Mild weather conditions resulted in optimum fruit ripening conditions in what was a picture perfect vintage.

FOOD PAIRING

Rosemary lamb chops served with roasted vegetables.

QUICK NOTES

VINTAGE

2024

WINEMAKERS

Damian Hutton
Marcello Fabretti

GROWING REGION

100% Swan Valley

GRAPE VARIETY

75% Grenache
25% Shiraz

ALC % VOL

14.5 %

TITRATABLE ACIDITY

6.70

PH

3.57g/L

OAK

Stainless Steel

CELLARING POTENTIAL

Drink now or up to 2025