



katherine hills

Katherine Hills brings you richly balanced, ready to drink wines with full fruit aromatics, delicious palate weight and great length of flavour.

Now packaged with the award winning Lean and Green™ bottle. Same premium look but 18% - 28% lighter, less water, less energy, more freight efficient.



## SHIRAZ

VINTAGE	2011
REGION	South Eastern Australia
COLOUR	Cherry red with purple hues
BOUQUET	Lifted aromas of dark berries and plum with a hint of spice
PALATE	Soft and velvety in texture, this wine displays ripe plum and blackcurrant characters. Well-balanced with fine, lingering tannins.
WINEMAKING TECHNIQUES	Grapes are picked on both colour and flavour development. Picked at night to enable a cold onset to fermentation. Once crushed they are then fermented for 7-10 days at around 20 degrees, in small batches using neutral yeast, to allow regional fruit expression. The ferment is then pressed using an airbag press. A soft pressing is used, so we do not extract the bitter tannin, producing a fruit driven style of wine. Once pressed the wine is allowed to go through natural malolactic fermentation. Following maturation the wine is blended and prepared for bottling.
ALCOHOL	13.0%
PH	3.5
ACIDITY	5.6 g/L
SUGAR	0.3 G/F
WINEMAKER	Justin Coates
FOOD MATCH	Rack of lamb or roast duck in plum sauce