



WYNDY'S LAST STAND BAROSSA SHIRAZ 2018

Since 1849 the Hill-Smith family has been at the helm of Yalumba, Australia's oldest family owned winery. The family is known for passion and dedication to winemaking but also its love of cricket.

TERROIR

These grapes come from our loyal Barossa Shiraz growers whose vineyard sites, soil and viticultural practices vary considerably. They are entwined by the common thread of Barossa generosity that shines through in this wine.

VITICULTURE & WINEMAKING

The grapes were carefully destemmed and crushed before fermentation began by natural yeasts. Gentle handling and lower temperatures minimised tannin extraction and retained rich and generous fruit flavours. Before blending the wine is matured in a selection of French, Hungarian and American oak.

TASTING COMMENTS

Vibrant ruby red with crimson and magenta hues. Aromas of dark berry and satsuma plum supported with spicy mocha, liquorice, vanilla, pepper and hints of boysenberry and raspberry. The palate mirrors the aromas accompanied by dark chocolate undertones. A voluptuous wine with silky tannins and a flourish of dark fruit.

Enjoy with sticky barbequed beef ribs, spicy black bean tofu and eggplant or cinnamon spiced rhubarb crumble.



WINEMAKER: Marc van Halderen | TOTALACID: 6.2 g/L | pH: 3.73 | TOTAL SO₂: 79 mg/L | ALC/VOL: 14.5%
OAK DETAILS: Matured for 12 months in a selection of French, Hungarian and American oak.