

Shingleback Sparkling Shiraz

Shingleback wines showcase the authentic and timeless essence of the McLaren Vale region in South Australia. Our Sparkling Shiraz offers a delightful effervescence, an ideal choice for celebrating special occasions and treasured moments.

GRAPE VARIETY

Shiraz NV

COLOUR

Deep garnet in colour with magenta bubbles.

NOSE

Aromas of concentrated blackcurrant with hints of liquorice, spice and dark cherries.

PALATE

Creamy bubbles and luscious sweetness envelop the plump blackberry mid palate, which is enhanced with hints of savoury development. The long sweet fruit finish is balanced with fine tannin and acidity.

WINEMAKING

We start the base with a selection of several back vintages of Shiraz blended with the fresh, fruity current shiraz, creating a base wine with complexity and depth. This base wine then undergoes a second fermentation using the Charmat method which creates the magenta bubbles or beads.

WINE ANALYSIS

Alc/Vol: 12.8%

FOOD MATCHING

Best served icy cold in a flute glass. This versatile wine style can be enjoyed as an aperitif or with a variety of dishes. Traditional fare at Christmas lunch, the richness and natural sweetness of the wine will also see it complement a cheese platter or dark chocolate dessert.

WINEMAKER

Mark Jamieson

