2014 VINACEOUS SNAKE CHARMER SHIRAZ

Region: McLaren Vale, SA
Alcohol: 14.5%
PH: 3.6
TA: 6.0g/l
RS: 0.5g/l

Hand-picked, open fermented 100% McLaren Vale Shiraz. Basket pressed into some 25% new oak barriques (French and American) to finish fermentation. 14-16 months maturation in the same oak. Vinified by Mike Farmilo (contract winemaker - Vinaceous Wines), fined, blended and bottled by Vinaceous Wines.

The 2014 Snake Charmer is sourced from select old vine Shiraz vineyards in the heart of McLaren Vale; these old vines are hand harvested and made using traditional techniques, basket pressed and open fermented.

The wine is matured in 2 – 3 use French & American oak as selected by Vinaceous Winemaker Mike Farmilo at Chapel Hill for 12 – 14 months. The result is an exceptional, deep purple & vivid in colour with bright hues - with perfumed, lifted berries and spice on the nose, intense black fruits, dark chocolate and mocha notes across the mid palate; wonderfully rich, layered and textural; this wine literally coats the mouth - and finishes with soft, long and silky tannins and toasty oak nuances.

The 2014 Snake Charmer Shiraz can be enjoyed in its youth and can be cellared for up to 8 years and a perfect accompaniment to char-grilled meats, pork & fennel sausages and American style BBQ’s.