



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 FARMILLO (CONTRACT WINEMAKER - VINACEOUS WINES), FINED, BLENDED AND BOTTLED BY VINACEOUS WINES.

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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 Farmillo 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.