

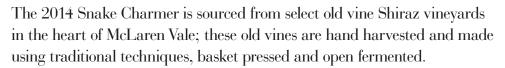
## 2014 VINACEOUS SNAKE CHARMER SHIRAZ

REGION: MCLAREN VALE, SA ALCOHOL: 14.5%

PH: 3.6 TA: 6.0g/L RS: O.5G/L

HAND-PICKED, OPEN FERMENTED IOO% 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 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.

