
FIRE GULLY

FARM *and* VINEYARD



SHIRAZ

2013

Simply hand-picked from 30 year old vines as the sun was rising, fermented with a touch of Viognier, pressed gently and matured in French barriques for 12 months.

“... good company, good wine, good welcome, can make good people.”
William Shakespeare, Henry VIII

This vintage was co-fermented with 4.4% Viognier, the white grape variety, to give the shiraz a more intensely perfumed bouquet and silkier texture. The hand-picked fruit was then also sorted by hand before being fermented with pure yeast cultures, completing its fermentation in barrel.

A bright purple-crimson hue, the bouquet has rose petal and spicy floral red fruits. The palate is elegant and medium bodied with plum, black cherry and spice and fleshy, silky tannins. The tannins are ripe and fine and this wine has the concentration and depth to repay cellaring.

Perfect with red meats cooked over an open flame. Ideal cellaring temperature is a constant 14-16°C



Liquorice



White pepper



Black cherry



Plum

Only 5880 Bottles Produced
