

Nockie's Palette Shiraz 2010

BAROSSA VALLEY

WINEMAKING NOTES

Fermentation with submerged cap in small stainless-steel fermenters. Some batches had up to 2 weeks on skins. 100% barrel matured for 20 months in 50% new fine grain French oak hogsheads (300 litre) and the balance 2 and 3 year-old barrels.

COLOUR

Intense purple-red.

NOSE

Very varietal, with aromas of black and blue fruit combined with savoury spice.

PALATE

Elegantly structured with a core of black berry fruit. Still youthful and tight, the palate has very good intensity and length. Will reward cellaring for 15+ years.

FOOD PAIRING

Cranberry beef bourguignon, grilled vegetables.

FRUIT SOURCING

A special vineyard selection from vineyards in the Eden Valley and Krondorf regions of the Barossa Valley, Australia.



Michael Nock 'Nockie's Palette' 2004

LABEL PAINTING

An early painting from Michael Nock depicting long shadows of the late evening passing over his painters' palette. Nock, a plein-air painter, often devotes his time to hosting artists, friends and family for a day of contemplative painting in the breathtaking landscape of Australia and New Zealand. Afterwards, sitting down together to enjoy a glass of Nockies Palette Shiraz as the sun sets on their drying canvases.

AWARDS

2010 Decanter World Wide Award - Platinum Medal
2017 Decanter Asia Wine Award - Gold Medal

WINEMAKER John Duval

GRAPE VARIETY 100% Shiraz

REGION Barossa Valley, Australia

VEGAN FRIENDLY

ALCOHOL 14.5%

PH 3.50

TOTAL ACIDITY 6.53g/l

RESIDUAL SUGAR <3g/l

BOTTLE SIZE 750ml / 1.5L / 3L

