



Naturalis ORGANIC

2019 SHIRAZ
SOUTH AUSTRALIA



VINEYARD

Certified Organic Shiraz grapes from our family owned Nanya Vineyard near Paringa, South Australia and a small certified organic vineyard on the outskirts of McLaren Vale township have been used to craft this wine. The red loam over limestone soils, ample sunshine, warm days and cool nights of Paringa provide ideal conditions for nurturing flavour packed organic grapes whilst the McLaren Vale Shiraz adds depth and richness.

We view the vineyard as more than just the source of our grapes. It is a holistic system of interconnected organic prosperity. The vine is important, but it is the health of the entire environment that provides the best tasting grapes.

At no stage during the grape growing and winemaking of Naturalis Organic wines have we used any synthetic pesticides, herbicides, fungicides, fertilisers or inputs of any kind. Everything we use comes from nature, pure and clean.

WINEMAKING

The impeccably ripened Organic Shiraz grapes were harvested at night to ensure they were as cold as possible on arrival at the winery where they were lightly crushed before transferring to temperature controlled fermenters. They were cold soaked for 2 days prior to being seeded with yeast for fermentation. Once complete the wine was softly pressed, leaving the hard pressings fraction behind and stored on oak to undergo the secondary malolactic fermentation. The wine received a light filtration prior to bottling in our own Certified Organic bottling facility.

TASTING NOTES

Brooding purple-red with magenta hues. Aromas of wild foraged berries, spice and plum precede a soft, full palate that finishes with richness and subtle oak undertones.

Cellaring 3 - 5 years

Goes with [Greek inspired Organic Lamb Shoulder](#) or [Mushroom Veggie Burger](#)

Certified Organic Wine

Vegan Friendly

angove.com.au

