



FORTUNE FAVOURS THE BRAVE

In 1857 The Koning Willem II foundered on the rocks of the Limestone Coast, after parting with her anchor in a westerly gale. Ari Vandenberg was one of the nine survivors. As he looked back at the wreck that had almost claimed his life, he vowed to tame this wild land and make his mark upon it.

2018 VANDENBERG ARI SHIRAZ LIMESTONE COAST, SOUTH AUSTRALIA

VINTAGE CONDITIONS - A long, even growing season with occasional heat spikes gave richness to the resulting wines without losing elegance. The warm daytime temperatures and lack of rainfall produced a vintage that allowed our winemakers and viticulturalists to pick fruit at the optimum flavour ripeness.

VINEYARD SELECTION - A multi-vineyard blend from The Limestone Coast.

WINEMAKING - 7 months maturation on seasoned French Oak.

COLOUR - Deep red with bright purple hues.

AROMA - Aromas of blueberries and blackberries are complimented by spice notes of black pepper, anise and leather.

PALATE - A full-bodied, mouth-watering Shiraz with notes of mulberry and violets and a delicate hint of peppery spice. Finely woven tannins produce a plush mid palate and lingering finish.

FOOD MATCH - Black-faced Suffolk lamb, organic salt bush berries, silky butter potato and smoked leak.

AGEING POTENTIAL - Drink now to 2028.

WINE ANALYSIS - Alc/Vol: 14.5%, pH:3.47, Acidity: 6.36, GFO: 0.76

WINEMAKER - Oliver Crawford

