



## DESTINY SHIRAZ 2010

### TASTING NOTES

A rich, dense and well-balanced wine that is complex and layered, with mouth-filling ripe black currants with hints of white pepper. The tannins are soft and all the components are in perfect harmony. A long, smooth finish rounds off this remarkable wine.

### VINIFICATION

The grapes were handpicked and transported to the cellar in small lug boxes. On arrival at the winery, the bunches underwent sorting, followed by destemming, then further hand-sorting of the berries to remove any remaining stems. Fermentation was slow and gentle. The skins were basket-pressed and the wine matured for 18 months in 2 new French oak barrels and 1 second-fill French oak barrel.

Each bottle is hand labelled and the labels are hand numbered and signed. Our family heirloom ring is then pressed into the gold wax seal which adorns the front label.

This time consuming process further emphasises the passion we have to create the Destiny.

### CHEMICAL ANALYSIS

Alcohol	15.21%
Total Acidity	5.3 g/L
pH	3.56
Residual Sugar	2.5 g/L
VOLUME PRODUCED	3 barrels of Shiraz