Alfredo Dried Grape Shiraz

Code	Producer	Country	Region
NUGDGS	Nugan Estate	Australia	New South Wales
Varieties	ABV	Oak	Capsule Type
Shiraz	14.5%	American and French Oak, 12 months	Screwcap



Background

The Nugan Group began in 1940 when Alfredo Nugan emigrated from Spain to start a fruit and vegetable packing company. In 1993 the group diversified by planting vineyards and selling fruit under contract; winemaking was a natural progression. Today, Alfredo's legacy is continued as this limited release is a tribute to his vision and passion. Originally created for the Danish market where Italian wines are incredibly popular, this Amarone style wine has now gained a cult following in its homeland.

Winemaking

Produced from premium parcels of Shiraz which are harvested at physiological ripeness. The grapes are naturally dried prior to winemaking which reduces the moisture content by around 30%. Once ready, the grapes are crushed and transferred to stainless steel tanks where they are inoculated with a pure yeast culture. Manual pump overs occur four times a day ensuring an intense extraction of colour and tannins. Once fermentation is complete, the wine is racked off and pressed. It is then returned to the tanks where it matures on its lees for five days. A portion of the wine is matured in seasoned American and French hogshead barrels for 12 months . The wines are blended and tartrate stabilised followed by gentle earth filtration prior to bottling.

Tasting & Pairing

Enticing perfumed aromas of redcurrants, dried cherries and rose petals alongside notes of liquorice and cocoa fills the palate with great complexity and depth. Rich dark chocolate and earthy tones support with a herbaceous back note. A peppery nuance provides lift whilst smoky black cherry flavours linger on a fruit-driven finish.

Excellent with Osso Bucco but also with aged cheeses at the end of a meal.

Sustainability & Extra Information

n/a

