

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
NUGSSH	Nugan Estate	Australia	New South Wales
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
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 1970 they branched out into juice production and became one of Australia's largest exporters. In 1993 the group diversified by planting vineyards and selling fruit under contract; winemaking was a natural progression. This was spearheaded by the third generation, Matthew and Tiffany Nugan, who now head the organisation. Today, Nugan Estate owns 590 hectares of vineyards across Riverina, King Valley and McLaren Vale. Premium quality grapes are also sourced from the renowned Coonawarra region.

Winemaking

Dry warm sunny days with cool nights produced optimum fruit flavours. After picking, the Shiraz are crushed and softly bag-pressed in the traditional style to avoid the extraction of bitter tannins. The wine is fermented in static fermenters, followed by 12 months maturation in new and seasoned French and American oak prior to the final blending.

Tasting & Pairing

Refined, elegant and complex aromas of red berries, plum and blackberry entwined with dark chocolate, earth and vanillia. A lifted note of parma violets in a smooth, full-bodied style, displaying elegant tannins and powerful fruit concentration. A well-structured palate of dark plum and mocha melds with earthy, spicy notes.

This wine lends itself to a variety of meat dishes. The spicy overtones work well with Asian and Indian foods as well as complimenting the more traditional flavours of roast lamb or slow cooked beef.

Sustainability & Extra Information

n/a