



Rubus Special Edition Barossa Shiraz

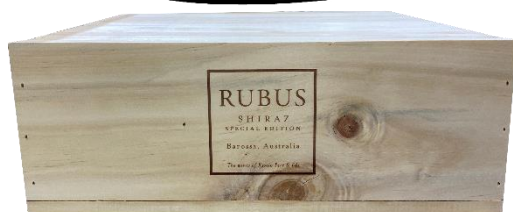
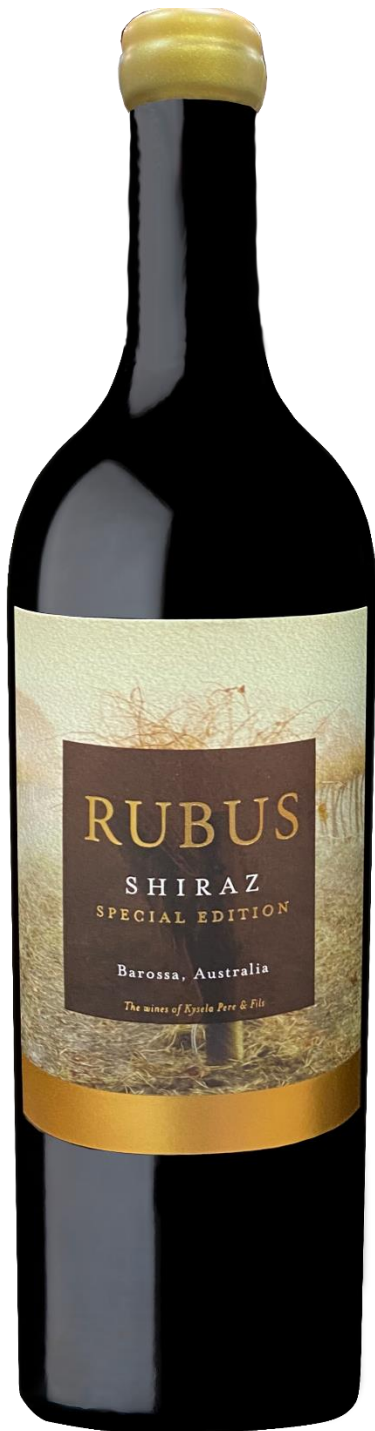
Australia - South Australia - Barossa Valley

ABOUT THE RUBUS PROJECT

The Rubus Project was created by specialty importer Fran Kysela as a way to source & sell incredible wines at value prices. All wines in this international project are hand-selected by Fran Kysela. Rubus wines are fruit driven, true-to-type values that over deliver – a true representation of quality for the consumer at an excellent price.

ABOUT THE WINE

Deep red with a slight purple hue on release. The wine has a rich mix of dark chocolate infused with coffee bean and black liquorice, then scents of tar, aniseed, raw (pure) soy and black olive on the nose. The palate is expansive, and yet balanced and finessed. An amalgam of dark berried flavors and textural sensations. The 100% new oak is completely absorbed, meshed with ripe tannins, completing a palate of impressive length and youthfulness.



Appellation	Barossa Valley
Varietal(s)	100% Shiraz
Vinification	After destemming, a Shiraz-specific yeast was selected to ferment the wine at max. 28 degrees C. The fermenter was manually pumped over twice daily. The cap was completely broken up on each pump over. The wine remained in fermenters for 6-8 days before being pressed, inoculated with malolactic bacteria and filled to American oak (100% new). The wine was racked ML and returned to the same barrels. The wine was topped every month, and after 6months, racked and returned to the same barrels again. Prior to bottling the parcels were emptied from oak and blended. Minimal fining and filtration.
Food pairing	rich meat dishes
Size	3/750ml
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