

Rubus Special Edition Barossa Shiraz

Rubus Project

Australia - South Australia - Barossa Valley

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.

Specifications

Appellation	Barossa Valley
Varietals	100% Shiraz
Vinification	After destemming, a Shiraz-specific yeast was selected to ferment the wine at a maximum of 28 degrees C. The fermenter was manually pumped over twice daily. Pump over regimes were adjusted toward the end of fermentation to suit the tannin and flavor extraction of the wine. 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.
Production	400 (9-liter cases)
Pairings	Pairs well with rich meat dishes.



Codes, Weights and Measures

UPC	7 84585 02757 6
Units/Case	3
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02757 3
Case Weight	18
Cases/Pallet	99
Layers/Pallet	9

ABV	15.50%
SRP	\$ 107.99 USD 750mL Bottle

Reviews and News

2018 Rubus Special Edition Barossa Shiraz - 94 PTS - W&S
2018 Rubus Special Edition Barossa Shiraz - 94 PTS - JS
2018 Rubus Special Edition Barossa Shiraz - 93 PTS - SJ