

Gilbert Family Wines

Rouge 2019



Tasting Notes:

A deep ruby blend with dark berries, plums, cocoa and soft tannins. An easy, early, juicy drinking Shiraz.

Production Notes:

84% Shiraz, 15% Pinot Noir, 1% Riesling

All parcels were harvested separately, de-stemmed and chilled then were cold soaked for 3 days. A blend of three varieties. Fermentation took place in both stainless and old oak open top ferments and pumped over twice daily. With approximately 14-22 days on skins. the individual ferments were pressed off at the optimal tannin level where they were left to finish off both primary and malolactic fermentation. To maintain the bright fresh fruit character, a combination of old neutral oak and stainless steel were used for maturation as individual components for 9 months prior to blending and filtration.

About Gilbert Family:

The Gilbert family dates back to Australia since 1839, and as winemakers since 1847. In 2004 the father and son team, Simon and Will, began Gilbert Family Wines. Since then, they are hand- producing wines from Mudgee and Orange under the ethos of “wise winemaking with fresh appeal.”

Cellaring:

Drink now.

2018: 93 James Halliday

New South Wales Facts:

- Orange is Australia’s highest wine growing region with vineyards ranging from at least 600 to 1,100 meters above sea level.
- The Viticultural history in Mudgee dates back to 1858 with a reputation for robust Shiraz and Cabernet Sauvignon along with rich, fruity & buttery Chardonnay.