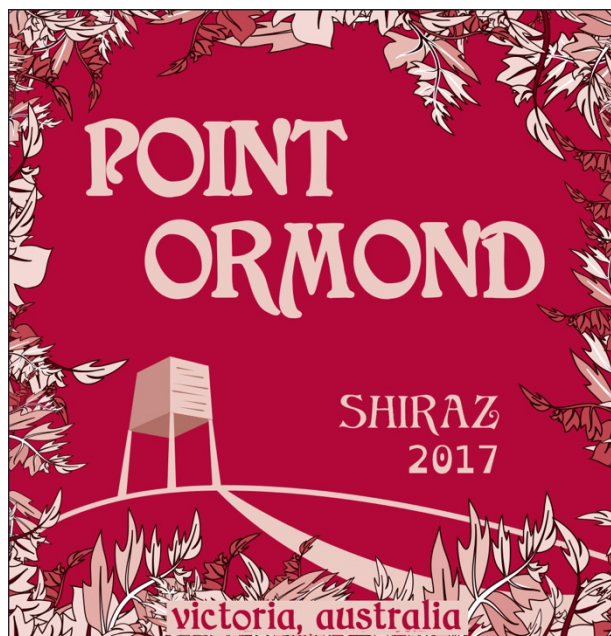


Point Ormond

Shiraz



Tasting Notes:

Elegant shiraz with rich yet supple fruit and very soft tannins tied together with fresh and delicate acidity.

Production Notes:

Harvested from ancient riverine soils of the Goulburn Valley in Central Victoria. A plush core of soft fruit and silky chocolate, with a fine yet generous structure. Natural fermentation at cool temperatures (up to 28 degrees). 4 weeks post-fermentation maceration. Pressed to combination of 225L French oak barrique barrels and stainless steel tanks for 30 months for softening. Bottled unfiltered 9th October 2019.

Cellaring:

Drink now or cellar for many years.

About Point Ormond:

Point Ormond is everything that's exciting about Australian wine today: delicious, high acid, not big on the alcohol, versatile, bursting with personality, sometimes quirky, and always affordable. In a nutshell: these tasty wines hugely over-deliver for their price.

The wines are an exploration of vineyard sites around Australia, with a slight bias toward the state of Victoria, undoubtedly Australia's food and wine capital. Vines are grown with the utmost respect to the surrounding environment.

Victoria, Australia:

- The Shiraz grape is the main planting and is famous for its unique character.
- Rich soil deposits of iron oxide and cooler climates make robust, full-bodied Shiraz of power and weight, with complex fruit and great balance.