

SALOMON



FINNISS RIVER

SHIRAZ 2019
SEA EAGLE VINEYARD

GRAPE VARIETY	100% SHIRAZ
ALCOHOL	14.0 %
RESIDUAL SUGAR	0.3 G/L
ACIDITY	6.7 G/L
AWARDS	James Halliday 95 P – Winepilot Tony Love 95 P – James Suckling 93 P
AVAILABLE BOTTLE SIZES	0,75 L

SITE

The wine growing area in the narrow Finnis River Valley extends along the southeast shoulder of the Adelaide Hills, being part of the Fleurieu Peninsula. Sea Eagle vineyard is situated at medium elevation within the Salomon vineyards in Finnis, approximately 120m above sea level. Next to the Sea Eagle vineyard, out of the deep gorge of the Finnis River, there grow huge river gums. The tallest river gum is home of a large sea eagle nest, a great sight from the top of the Sea Eagle vineyard. The soil composition consists of a thick layer of pinkish and grey gravel and some glacial sand in the topsoil, and calcareous red and orange clay in the subsoil.

VINIFICATION

Harvest last week of March 2019. The Shiraz grapes from our Sea Eagle vineyard fermented in two open fermenters for 18 days. After alcoholic fermentation the young wine went directly into barrels for malolactic fermentation. Aged for 18 months in 300-liter hogsheads. Approx. 30% new oak, mainly French oak, mostly Taransaud.

TASTING NOTES

Very good colour; a bouquet of perfectly balanced dark fruits, dark chocolate and oak is replayed on the medium to full-bodied palate; the tannins that accompany the fruit are substantial, but ripe and balanced.

FOOD PAIRING

Steak, braised beef with aromatic sauce, flavorful game such as hare or wild boar.

SHELF LIFE

Excellent ageing potential, twenty years +.

SERVING TEMPERATURE

16°- 18°C, Decantation recommended

SALOMON ESTATE
AUSTRALIAN ESTATE WINES PTY. LTD.
MCLAREN VALE SA 5171
AUSTRALIA

TEL +43 2732 83226-0
OFFICE@SALOMONWINES.COM
WWW.SALOMONWINES.COM

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