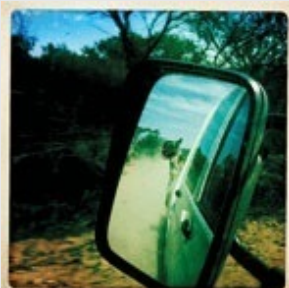


# Soldier's Block Shiraz, Victoria



**Producer:** Boutinot Australia  
**Winemaker:** Samantha Bailey  
**Country of Origin:** Australia  
**Region of Origin:** Victoria  
**Grapes:** Shiraz 95%, Malbec 5%  
**ABV:** 14.5%  
**Case Size:** 6x75cl  
**Vintage:** 2016  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Screw Cap



## The One-Liner

Soft supple Victorian Shiraz, dangerously moreish by the glass.

## Tasting Note

Bright, aromatic and juicy on the nose with just a touch of naughty bacon fat. True to the varietal, the tiny proportion of Malbec in this blend gives a flowery perfume. This vintage is our brightest, most dangerously drinkable Shiraz to date due to its fine, bright fruit and soft silky elegance.

## Producer Details

Quintessentially Australian, this range offers consistent quality, hugely appealing, commercial wine styles that have gained a loyal following. Reflecting our skill and experience in seeking out the very best of regional Australia, our wines capture ideal climatic conditions and pure varietal definition. We have done a great deal of work on improving the sourcing of these wines in recent years to ensure we get great consistency and quality year in, year out and this is really starting to show now.

## In The Winery

Our Shiraz is sourced from ancient Victorian soils in order to achieve a wine with greater finesse, purity and structure as well as typical eucalypt flavours and saline finish associated with the area. Picked at night and crushed within an hour of picking before being sent to the fermentation tanks. The Shiraz grapes were fermented in temperature-controlled tanks maintained at 22 - 25°C to avoid extracting any harsh tannins, with the fermentations pumped over to extract good colour. 20% of the final blend is barrel aged. The winemaker also added 5% Malbec at the end of the whole process - a sneaky technique that gives a mulberry fruit twist on the finish.

## Awards & Press

2015 Vintage: IWC 2016 - Silver

## Food Recommendations

Drink with Moroccan lamb tagine, roast vegetables and hard cheeses.