



FAT BASTARD

SHIRAZ

TWO THOUSAND & TWENTY TWO

GRAPES

Shiraz.

ORIGIN

South Australia, Australia.

VINTAGE

2022 vintage saw a cooler start with ample spring rainfall, leading to balanced vine growth and extended ripening. Despite smaller yields, ideal ripening conditions resulted in richly concentrated wine with superb aging potential and complex flavour profiles. A rich, opulent Shiraz - exactly how we like it.

VINIFICATION

Harvested at peak flavour maturity and fermented in stainless steel vats on skins for 7-10 days. Cool storage temperatures and moderate oak used for maturation in order to retain bright, fresh fruit character.

TASTING NOTE

This is no wallflower, so don't hold back. Dive straight into juicy plums, blackcurrant jam and licorice spice - interwoven with hints of violet, black pepper and subtle smoky oak. This is big, bold and ballsy drinking. On the palate, it's full-bodied and opulent, delivering layers of rich plush plums, juicy black cherries, a dash of chocolate, licorice and a touch of earthiness. You will be reaching for the second glass faster than you can say "Fat Bastard".

FOOD MATCH

Go for a saucy Osso Bucco or something equally rich. Snack on some aged cheddar while you're waiting.

