

Gentilini

Crossed Paths Shiraz



VINEYARD SELECTION

The Shiraz grapes are sourced from the Georgiadis Estate vineyard, located in Marananga, on the western ridge of the Barossa Valley. Block 4 and Block 5 Shiraz were blended to create this classic Barossa Valley wine style.

WINEMAKING

Each parcel of Shiraz is hand harvested at optimal phenological ripeness and destemmed to open top fermenters with heading down boards. Twice daily pump-overs are carried out to ensure maximum extraction of colour, flavour and tannin from the grape skins.

The wine is basket pressed to 50% new French and American oak Puncheons for 18 months of maturation and a further 6 months in tank. The wine is unfinned and unfiltered.

TASTING EVALUATION

Colour: Dark core, verging on black with crimson rim.

Aroma: Brooding aromas of dark plum, boysenberry, black cherry, açai and chocolate mocha. Complex aromas of cardamom, allspice and black olive play a secondary role.

Palate: Rich, mouth-coating flavours of forest fruits, dense fruit-sweet midpalate with savoury French oak spice and fine grain tannins envelope an ironstone mineral edge with long finish.

A true reflection of the Barossa Valley region.

TECHNICAL NOTES

Varietal composition: Shiraz 100%

Region (GI): Marananga, Barossa Valley

Viticulturist: Paul Georgiadis

Winemaker: Jason Barrette

Alcohol: 14.5% alc/vol

pH: 3.57

TA: 6.90g/L

Residual Sugar: 1.77g/L

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