

The Aurum Release is is a combination of texture rarity and elegance.

Specific quality fruit and oak selection along with delicate winemaking has resulted in a beautifully defined wine of generous rich fruit purity and texture. The Aurum has a layered complexity and is fruit driven with a soft lingering finish that will cellar for 8+ years.

Medals

Gold - 2010 Packaging Awards Competition Winner.

Silver - European Trunkfest 2010 International Wine Show.

Silver - NZ 2010 International Wine Show.

Silver - Wine For Asia' 2010 Singapore International Wine Show.

Colour

Very deep purple with a garnet hue.

Bouquet

A bouquet of violets, mint and juniper berries with undertones of subtle French oak integration.

Palate

A fresh and lively palate of ripe plums, black currants, mulberries and cherries. The notes of Cassis and star of anise are subtle yet integrated. The layered natural fruit tannin structure combined with the French oak integration leads to a soft and elegant lingering finish.

Serving and Cellaring

This wine will develop in complexity for a further 8 years. Store wine lying down at a constant temperature of 15-18 Degree Celsius. Decanting is recommended to open up the flavours and enhance the complexity of the wine.

