

subtle fine tannins. The voluptuous structure is beautifully balanced with natural berry acid and savoury undertones of new and seasoned French oak

that linger with the complexity of purple fruits to a seamless finish.

Serving and Cellaring

Drinking beautifully now, the intense structure and depth will ensure the wine will continue to develop and mature gaining complexity for the next 20 years. Store lying down at a constant temperature of 15-18 degrees Celsius. Decanting is recommended to open up the flavours and enhance the complexity of the wine.

