

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

This stunning 2016 Aurum Release Shiraz reflects the same high standards of previous vintages. The selection of high quality fruit and oak, combined with delicate winemaking elements, has resulted in a beautifully textured wine with generous rich fruit complexity.

Colour

Deep red with a dark purple hue.

Bouquet

A perfumed nose ripe dark plums, dried figs, vibrant blackberries and mixed spice. There are secondary notes of cedar wood and roasted cocoa beans. Soft fragrant nuances of exotic spices, dark chocolate and pepper linger.

Palate

This a complex and superbly elegant full-bodied wine. The palate is flowing with flavours of black currants, plums, mulberries and dried figs. The French oak tannins are seamlessly integrated with the layered fruit complexity giving hints of black olive, dried sage and dark chocolate. There is a delightful soft natural acid that provides a silky texture and beautiful soft mouth feel. The finish is well rounded and seamless with descendant richness.

Serving and Cellaring

Rich and vibrant in its youth it will continue to develop in complexity for 10 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 full appreciation of the wine.

