

PAUL CONTI *Wines*

Mariginiup **Shiraz** **2019**



For over 50 years, shiraz has been sourced from our Mariginiup vineyard located on the unique Tuart soils just north of Perth.

The ever-increasing sprawl of Perth has diminished the size of the vineyard to only one acre which is still used for the core fruit in the blend.

The Miamup Road fruit is grown on quartzly light soils over clay which produces fruit with ripe soft tannins not dissimilar to that of the old Mariginiup vineyard.

Our aim each year for the final blend, is to select the best parcels of fruit that represent the Mariginiup style.

Entirely hand-picked and fermented in a combination of new and seasoned American and French oak for 12 months, the key elements of this wine are the soft ripe tannins and length of flavour.

Enjoy with rich and classic slow-cooked casserole dishes or grilled red meats.

Alc: 14.5%