



Naturalis ORGANIC

2020 SHIRAZ
SOUTH AUSTRALIA



VINEYARD

Certified Organic Shiraz grapes from our family owned Nanya Vineyard near Paringa, South Australia and a small certified organic vineyard on the outskirts of McLaren Vale township have been used to craft this wine. The red loam over limestone soils, ample sunshine, warm days and cool nights of Paringa provide ideal conditions for nurturing flavour packed organic grapes whilst the McLaren Vale Shiraz adds depth and richness.

We view the vineyard as more than just the source of our grapes. It is a holistic system of interconnected organic prosperity. The vine is important, but it is the health of the entire environment that provides the best tasting grapes.

At no stage during the grape growing and winemaking of Naturalis Organic wines have we used any synthetic pesticides, herbicides, fungicides, fertilisers or inputs of any kind. Everything we use comes from nature, pure and clean.

WINEMAKING

The grapes for this wine were harvested at night to make sure that they were as cool as possible. Crushed to both rotary and 'sweeparm' fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins when optimum flavour and colour levels were achieved and allowed to go through the second malolactic fermentation. Stored on oak until assemblage the wine has then had minimal handling prior to filtration for bottling at our certified Organic winery.

TASTING NOTES

Rich purple red with magenta hues. Aromas of raspberry, red cherries and spice. Dark red fruits, licorice and chocolate with soft oak flavours on the palate, finishes soft with fine tannins.

Cellaring 3 - 5 years

Goes with Spanish inspired pork Casserole, Vegan Lasagne.

Certified Organic Wine

Vegan Friendly

Minimal Preservatives

