



2017 ALESSANDRO RESERVE SHIRAZ 'DIAMOND EDITION'

The Alessandro Reserve Collection celebrates the importance of terroir and the art of winemaking. Pristine fruit, a gentle hand and the finest oak gives finesse, flavour and longevity.

Tasting Notes

Rich, rambunctious and intensely flavoured. Deep blackberry, exuberant red fruits and chocolate deliver excellent length and persistent tannins.

Winemaker Comments

Sourced entirely from the Pecador vineyard, planted in 2001 on red sandy loam with fragments of limestone at depth. Langhorne Creek experienced a long, slow vintage in 2017. Excellent soil moisture profiles from the early rains improved nutrient levels in vines. Open canopy management of the vineyard allowed good air flow and combined with perfect summer temperatures, translated into good yields, healthy ferments and natural acidity. Maturation in 50% new and 50% seasoned American oak for 25 months produced a rich and robust Shiraz. Limited production 220 cases.

Pair

Think big flavours, slow cooked darker meats and exotic spices bring out the fruit notes of Shiraz.

Try with a Smokey Beef Brisket or Italian Vegetarian Meatball with pasta and tomato sauce.



Region

100% Pecador Vineyard, planted in 2001. Langhorne Creek SA

Cellar

Crafted for longevity, long term 10+ years.

Serve

Even bold full bodied reds wines need a little cooling off in the warmer months, refrigerate for 30 mins prior to serving 16-18 °C



Saddlers Creek Wines
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