HOUSE OF TOWNEND

Pitchfork Shiraz

Price	£10.49
Code	PITC005

A fruity, smooth and easy going Shiraz - far too easy to drink!

Tasting Notes:

Bright with colour and aromas of plum and red currant over toasty mocha and spicy oak. The palate is full flavoured with plum, blueberry and mocha notes. The tannins are well balanced and give the wine great structure and length.



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Specification	
Vinification	This high quality Shiraz was grown in the fertile and sunny Riverland area. Harvest is normally late February/early March depending on the vintage.The fruit is picked by machine operating throughout the evening and night hours to minimise oxidation with the fruit crushed and transferred straight to ferment, maintaining a temperature of around 26-28° to maximise colour extraction. Fermented in stainless steel with French oak chips, this wine is pressed at 1 baume and left to ferment until dry. Malolactic fermentation is commenced after racking onto French oak. After this is complete the Shiraz parcels are blended, filtered and stored in stainless steel until bottling.
ABV	13.5%
Size	75cl
Drinking Window	Drink Now
Country	Australia
Region	South Eastern Australia
Type	Red Wine
Grapes	Shiraz
Genres	Vegan, Vegetarian
Vintage	2025
Body	Soft, fruity and smooth
Producer	Berton Vineyards
Producer Overview	Berton Vineyards was established in 1996 by Bob and Cherie Berton when they purchased a block of land in High Eden, a subregion of the Barossa Valley, South Australia. This idyllic property sits 450m above sea level on gently rolling hills - except for the Chardonnay block which is anything but gentle. Bob and Cherie set about planting the first Berton Vineyard cuttings that spring - ten acres of Shiraz and seven acres of Chardonnay - without any permanent water - it wasn't until the following year, in 1998 when the dam filled that the vines got a decent drink. It was due to these conditions and the seemingly hydrophobic podsolic soils that the vines struggled to become established. **Read more online**
Closure Type	Screw Cap
Food Matches	Enjoy with roast lamb and vegetables.
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Sweet fruit on entry, but fresh and not syrupy – really good value." Jancis Robinson, January 2024, 16 points: 'The House of Townend website describes this wine as 'far too easy to drink' and they're right. It's brimming with fruit and the tannins are super-pliant and juicy. It's a happy-go-lucky, easy red wine for glugging purposes. And VGV!' Wine Merchant Magazine, February 2024: "Made by Berton Vineyards, this isn't the most complex Shiraz you'll ever taste, but as a bridge between underwhelming supermarket fare and the pricier Aussie stuff that most indiesboffer, it occupies a useful niche. **Read more online**