



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Pitchfork Shiraz

Usual Price	£10.49
Discount Price (inc. VAT)	£9.25
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	Vintage 2020 will be one we don't forget in a hurry. Throughout budburst and ripening the Riverina region was experiencing drought conditions, so supplementary water was crucial. Harvested in the beginning of March, just before Coronavirus lock down, this Shiraz was 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	14%
Size	75cl
Drinking Window	Drink Now
Country	Australia
Region	South Eastern Australia
Type	Red Wine
Grapes	Shiraz
Vintage	2022
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.