

SUHRU

WINES

2018 Suhru Shiraz

100% Shiraz

Appellation: North Fork of Long Island

Bottling Date: 8/14/19

Aging: American Oak

Fermentation: Open Top Tanks

TA: 5.86 g/L

pH: 3.52

Alcohol: 13.1%

Tasting Notes

A rarity in the United States, our cool climate Shiraz pays homage to winemaker Russell Hearn's native country Australia. This vibrant wine has a rich, dark, and vibrant hue with aromas of cigar box and dried herbs with a hint of black pepper and spice. Its red fruit and raspberry flavors mingle across the elegant mid-palate with silk smooth fine grain tannins. A beautiful wine to sip on its own while also allowing the bold flavors to stand up to a heavier meal.

Winemaker Notes

Fermented in open top tanks the Shiraz juice spent 10-12 days in contact with the grape skins before being pressed, allowing for the bold flavor and rich color. It was then barrel aged for 6 months in neutral American oak.



Suhru Wines Tasting House
28735 Main Rd, Cutchogue, NY 11935
info@suhruwines.com
(631) 603-8127