

2019 SHIRAZ

North Fork of Long Island

Wine Specs

Blend: 93% Shiraz, 7% Teroldego

Harvest Date: 10/18/19 & 10/14/19

Aging: 6m, American oak

Fermentation: Open Top Tanks

TA: 6.32 g/L

pH: 3.5

Alcohol: 12.75%

Awards & Ratings

- ★ Silver, 2021 Finger Lakes
International Wine & Spirits Comp.



Tasting Notes

- This expressive wine has rich red fruit aromas with a hint of cardamom. The raspberry and cherry notes flow onto the palate with appealing cola flavors carrying through to the finish. With super soft, elegant tannins, a bright finish, and a light hint of oak, the 2019 is sure to please!
-

Winemakers 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. The wine was then transferred to barrel where it is aged for 6 months in American oak. The 2019 vintage is 93% Syrah and 7 % Teroldego. 145 cases were made.

✉ info@suhruwines.com
☎ (631)-603-8127
📍 28735 Main Rd, P.O. Box 523
Cutchogue, NY 11935