

# 2021 SHIRAZ

## North Fork of Long Island

### Wine Specs

Blend: 77% Shiraz, 12% Teroldego, and

11% Petit Verdot

Harvest Date: 10/20/21

Aging: 7m, American oak

Fermentation: Open Top Tanks

TA: 6.09 g/L

pH: 3.61

Alcohol: 12.3%



### Tasting Notes

- A rarity in the United States, our cool climate Shiraz pays homage to winemaker Russell Hearn's native county Australia. This expressive wine has briary red fruit aromas and a hint of oak on the nose. The raspberry and cherry notes flow onto the palate with soft, fine tannins on the finish. Light to medium bodied with a bright acidity leading to a velvety finish with a hint of spice.

### 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 is aged for 7 months in American oak. This wine is comprised of 77% Shiraz, 12% Teroldego and 11% Petit Verdot. 208 cases were made.

✉ info@suhruwines.com

☎ (631)-603-8127

📍 28735 Main Rd, P.O. Box 523

Cutchogue, NY 11935