



# BUTLER CREST

*Margaret River*

## Shiraz



**Variety** 100% Shiraz

**Region** Margaret River-Wilyabrup sub region

**Vintage** 2008

**Colour** Deep garnet red

**Oak Maturation** Stave and chip treatment with micro oxygenation for 16 months

**Aroma** Lifted ripe berry fruit with a hint of pepper

**Palate** Ripe and juicy showing extra weight in the middle of the palate after an initial rush of berry flavours. The oak and tannin structure adds complexity to a long lingering silky finish.

**Winemaking** Each parcel of fruit is gently crushed and transferred into small open fermenters. Heading down boards keep the cap submerged for better skin contact. The fermenters are temperature controlled to provide optimum conditions. Gentle extraction is achieved by the draining of wine from the skins and returning back over. Wine is then transferred to temperature controlled stainless steel tanks for maturation.

**Typical Analysis** 13% Alcohol

**Food Matching** Barbecued meats, steak, Chocolate, Szechuan cooking and Venison