



METAL LABEL PETITE SIRAH

Forged from the Limestone Coast, our Metal Label range refines standalone varietals into something exceptional.

Harvest Report 2017

Average annual temperatures resulted in typical budburst with most varieties. A mild summer and cool nights resulted in a long ripening period with good fresh fruit flavors. Petite Sirah was one of the last parcels to be picked late March to maximize its hangtime. The 2017 vintage stand out with rich and ripe fruit concentration.

Tasting Notes

Intense aromas of violets, blackberry and subtle chocolate herald this mouth staining Petite Sirah's inky dark fruit characters of blackberry, anise and smoky licorice that fill the concentrated palate. The well integrated oak and tight tannins add complexity and depth persists to a long flavorsome finish.

Composition:	100% Petite Sirah
Harvest:	By Hand
Vintage:	March, 2017
Region:	Big Rivers Region
Sub-Regions:	Riverina
Maceration:	Yes
Fermentation:	Selected yeasts, 65—75°F, 6 days
Malolactic:	Yes
Aging:	4 months in French Oak
Alcohol:	13.9%
pH:	3.50
Total Acidity:	7.30 g/L
Residual Sugar:	6.00 g/L



 **Bob Berton**
WINEMAKER

James Halliday
★★★★
4-Star Winery

