



## Tread Softly Shiraz 2019

<b>Grape Variety:</b>	<b>Shiraz</b>
<b>Region:</b>	<b>South Australia</b>
<b>Winemaker:</b>	<b>Corey Ryan</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>11.5%</b>
<b>Pack Size:</b>	<b>6 Bottle Pack</b>



**Summary:** Tread Softly is a contemporary range of wines seeking to deliver delicious, intensely flavoured wines that are naturally medium weighted and moderate in alcohol. By using more sustainable vineyard management and wine-making techniques to ensure their production has had a minimal impact to the environment. Tread Softly is committed to reducing their carbon footprint and so commits to planting an Australian Native Tree for every dozen sold.

**Vineyards:** Sourced from established vineyards of the rich soils of the border of Victoria and South Australia. The vines are mostly dry-grown and utilise expert canopy management to help to control ripening and vigour.

**Winemaking:** Harvested in the cool of the morning to avoid the warmer temperatures of the day. The fruit is quickly delivered to the winery for destemming and crushing prior to a regular fermentation in stainless steel tank. The wine is aerated and temp controlled for an even ferment and then spends 3 months in tank on solids prior to bottling and an early release.

**2019 Vintage:** 2019 was a challenging year and so very much makes you think of Australia. It was a hot vintage with only sporadic rains in some parts causing the berries to ripen sooner than prior years. Through great management the resultant fruit is bright and flavourful with a soft acidity. Lucky for us this would be a drink up vintage rather than hold for cellaring. Enjoy in its youth.

**Tasting Note:** This moderate alcohol Shiraz from South Australia shows silky and seductive fruit flavours. It's hard to understand how no flavour is compromised despite the lower alcohol yet it delivers a Shiraz that typifies South Australia without the heat or jamminess. Nicely rounded with soft tannins and persistent intensity make it a genuine crowd pleaser. Pair it with beef tartare.