



HOLM OAK
TASMANIA

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SHIRAZ

RASPBERRY, JUICY ACIDITY,
WHITE PEPPER

WINEMAKING NOTES

This wine was made in small open top fermenters which were hand plunged up to 3 times per day. Following fermentation, the wine was pressed to barrel (20% new) to undergo malolactic fermentation. The wine was matured in these barrels for 12 months prior to bottling.

TASTING NOTES

This wine is a medium weight, fruit driven style of wine. With only a small oak addition, the true grape flavours are revealed. Blackberry and raspberry flavours dominate this wine, whilst the palate is fleshy and smooth.

TECHNICAL NOTES

Alcohol: 13%

Harvest date: April 2017

Acidity: 6.8 g/l

Bottling date: February 2018



GOES WELL WITH BEEF

This doesn't really require any explanation, who doesn't love a nice juicy steak with a beautiful vibrant spicy Shiraz!

LOCAL LAMB PRODUCERS

Land Fall Farm Fresh.

The Archer Family has farmed 'Landfall', on the banks of the Tamar River since 1876. Five generations of their family have worked the land to produce quality farm products, most notably their award winning Angus beef and prime lamb.

The current crop of Archer children who total 5 siblings have decided to value add to the family business and have set up their own butcher shop in Launceston, stocking their own beef and lamb as well as other produce from around the state.

Landfall Farm Fresh butcher shop can be found at:

49 Balfour Street, Launceston 7250

Thu–Fri: 10am - 5:30pm

Saturday: 9am - 2pm

Sun–Wed: Closed

Phone: (03) 6334 5751