



About the Wine: 2020 Beklyn Shiraz Currency Creek

Our Shiraz vines are carefully nurtured to maturity and picked as flavour development in the berry's peak. Harvested on the 14th of March 2020 the grapes were crushed to temperature-controlled fermenter. Fermented for 10 days the juice was gently pumped over the skins to keep them moist and extract colour. The resulting wine exhibits a deep red hue and maintains its rich fruit flavour.

Malolactic ferment takes place softening the wine whilst over the next 12 months French and American oak adds complexity. Handling of the wine and filtration is kept to a minimum, allowing it to develop at its own pace and reducing sulphur input.

An aroma that is a blend of berries and spice with a soft oak influence can be accredited to quality fruit and the measured use of oak. Lastly a full-bodied palate that fills the mouth with savoury flavours and finishes with fine tannins and a hint of spice. This wine will cellar for 5-10 years.