



Chris Hill Premier Select – Cellar Reserve

Barossa Valley Shiraz

Per bottle: \$26.00

Region: Barossa Valley, South Australia

Vintage: 2018

Variety: Shiraz



Summary

Big, rich and luxurious, this Barossa Shiraz highlights the generous ripe fruit characters typical of vintage 2018. Complimented with a heavy dose of toasty French oak it has a warm rustic charm, great length and sumptuous tannin structure. With four years cellar maturation this wine is drinking well now and will pair with the heartiest, thick wagyu steak.

Tasting Notes

Colour: The colour is deep plum red through the core with vibrant ruby hints and bright crimson edges.

Aroma: The opening bouquet is full of dark cherries and blackberry fruit ahead of lovely new French oak. Sweet vanilla spice, white pepper and toast add to the complexity, lifted by rich alcohol spirit.

Palate: Toasty French oak is front and centre, supported by rich, ripe blackberry, raspberry and plum. Warming on the tongue, the more complex characters of licorice, tobacco and spicy charcuterie emerge. This is an assertive wine with big juicy tannins and a solid oak influence. It has lovely balance and a long velvety finish with hints of dark chocolate.

Food Matching: This is a big wine with intense flavour. Pair it with a tomahawk wagyu steak, barbequed rack of lamb, smokey beef brisket or your favourite continental sausage.

Cellaring Potential: This is another of my traditional Barossa classics, full bodied, rich and generous. Already with four years maturation it will continue to develop slowly and provide rewarding drinking for over a decade if cellared carefully.

Other Information

- 12 x 750ml bottles
- 15.0% alc
- Screw cap closure
- Exclusive to Grays Online