

FIRST DROP

2018

FIRST DROP 'THE CREAM' BAROSSA SHIRAZ

SOUTH AUSTRALIA • BAROSSA • AUSTRALIA

TECHNICAL DETAILS

The Estate

Born in 2004 with a thirst for creating wines meant to be enjoyed, not just admired. First Drop Wines is known for crafting deliciously exciting wines that not only stand the test of time but continue to push the boundaries of innovation.

Wine Making

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10-12 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns.'

Food Suggestions

Pairs well with beef, lamb, deer, and venison-based dishes.

TASTING NOTES

Opaque core into a deep and plush purple rim. Mulberries, blood and black stone aromas. The palate is rich and unctuous with dark fruits and mocha. There's an underlying cedar polish note that will take time to integrate. There's no stone left unturned here as it fills every millimetre of the palate and flows relentlessly into an everlasting finish.

Shiraz grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 14
- Class: Red

WWW.FIRSTDROPWINES.COM/ABOUT

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

