

DUNE - PALIOMERA

South Australia



APPELLATION: McLaren Vale

BLEND: Shiraz, Sangiovese

WINEMAKERS: Duncan & Peter Lloyd

VINEYARD: _____

The fruit comes from low-cropping vineyards in Blewitt Springs, a sub-region of McLaren Vale. Here the vines yield 1.5 tons to the acre and are planted on deep sandy soils over yellow clay.

VITICULTURE: _____

Farming is sustainable, with a focus on low cropping and integrated viticulture. Organic practices are already employed, and the vineyards are currently considered 'organic in conversion'.

WINEMAKING: _____

Grapes are handpicked, destemmed and undergo a wild fermentation in small open fermenters. No additions of any kind are made at any stage. Following fermentation, the wine is blended and spends 6 months in seasoned oak barrels prior to bottling.

WEBSITE: <http://www.dunewine.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Concentrated aromas of blackberry and black cherry with hints of pepper and spice. Ripe juicy black plum and sour cherry on the palate with a fennel note. Lively and fresh, good concentration balanced by fine dusty tannins.