



Landaire

GRACIANO - 2016

HARVEST

Graciano bunches were hand-picked at 13.8 baume from our Glendon Vineyard in Padthaway.

WINEMAKING

Whole bunches on stalks were fermented in 2 tonne fermenters with punching down only, twice per day. Pressed after 8 days on skins the wine was transferred to seasoned oak for 5 months, with malo-lactic fermentation completed in barrels. Bottled in October 2016

CHARACTER

Deep red in colour with a bright purple tinge, the nose is perfumed with white pepper, spice and lavender aromas. The palate is medium bodied with lovely soft tannins and spicy black fruits. Bottled early for freshness and perfume, this wine will reward careful cellaring.

ALCOHOL

13.5% alc/vol

