

Product code: 1272

The Mimic, Shiraz, DO Jumilla, Spain, 2018



Producer Profile

Unabashed in its ability to match the bold, rich flavours of its Antipodean counterparts, Mimic Shiraz is a southern Spanish take on an old favourite.

Displaying a plethora of ripe, dark fruits, hints of mocha, vanilla and spice, this Aussie bashing red, mimics the strident style that has found such favour in the southern hemisphere.

Viticulture

Old bushvines (average 20+ years) are lovingly tended to produce a small crop of intensely fruity berries, all of which are hand harvested.

Winemaking

The Mimic Shiraz grapes are carefully harvested at the moment of optimum ripeness before undergoing pressing to extract all the juice. The must then spends an extended period of time on its skins and temperature controlled fermentation to extract the maximum fruit freshness from the grapes.

Tasting Note

A deep, rich ruby colour. The nose is a heady mix of plum, cassis, damson and smooth vanilla with a touch of spice and very slight touch of mint. The palate is equally impressive, showing more dark fruits, cherry, plum, more savoury damson and creamy smooth vanilla, lingering with structured acidity and lasting warmth on the end palate.

Food Matching

Pair with chargrilled burgers, smoked meats - excellent at a BBQ.

Technical Details

Varieties:

Shiraz 100%

ABV: 14.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment