



Tempranillo Shiraz 2017

Certified Organic
Carbon Neutral
Vegan Friendly



Privilege and pep | Hand-picked, hand-reared rascals run free. Rich and round raspberry bursts, wild-mannered bouts of vanilla pouts. Stories by firelight; acoustic kicks and toasty smoky savoury oak.

Story

The Agonist range is the romantic anthology between organic farming and scientific enquiry.

Luscious fruit was sourced from a vineyard sitting on graceful slopes above the Finnis River. The 2017 growing season saw significant rainfall in the winter and summer. As the weather warmed up by late February, heat-loving tempranillo was harvested in the last week of March, closely followed by shiraz.

Spending time in French and American puncheons for 12 months, this blend marries the elegance of two bold grapes.

Grape Variety

Tempranillo 67%
Shiraz 33%

Region

Currency Creek 100%

Colour

Garnet Red

Nose

Blackberry, plum, cherry, toasty vanilla, and clove. Oak aromatics followed by secondary notes of leather and Christmas spice.

Palate

Succulent, ripe, red fruit combine with complex French and American oak to deliver a well-balanced medium to full-bodied, low-preservative wine.

Profile

Fruitiness	○	○	●	○	○
Body	○	○	○	●	○
Acidity	○	○	●	○	○
Tannins	○	○	○	●	○
Oak	○	○	○	●	○

Overview

Medium to full-bodied with red fruit and toasty vanilla, complemented by French and American oak.

Peak Drinking

Drink now or
Cellar for up to 15 years

Food Pairing

Wild mushroom ragout
or
Braised beef ribs

For more information
please scan the QR code.

