

Love Over Gold

Mengler's Hill Eden Valley Shiraz



The fruit was hand-picked and then diligently hand-stemmed with only the very best berries selected. Ten percent whole bunch was included in the ferment with only perfect berries left on the rachis.

The destemmed fruit was transferred into a small open topped fermenter. Gentle pigeage was performed twice daily with the natural ferment progressing at a cool 24 degrees. Once ferment was complete and after 24 days, free run was drained to a 2 year old extra tight grained puncheon.

Love Over Gold possesses a core of ripe and defined fruit with tannins that are coating and very long. It will age effortlessly over 20 to 25 years.

Grape varieties : Shiraz

