



Ulupna Royal Phoenix Shiraz 2016

Ulupna Winery, Goulburn Valley, Australia

eCommerce # 820019 | 14.9 % alc./vol. | \$53.05



Selected from the oldest vines on the property. Bright, deep pink-purple. Moderate chocolate, with plums and cooked raspberries over light vanilla on the nose, flavours of raspberries and light chocolate with light, very fine tannins. Dry, moderate to high acid and alcohol precede an exceptionally long length.



Jancis Robinson
JancisRobinson.com



Terroir:

Ulupna comprises of the vineyard, winery and cellar door estate located in Central Victoria. Vineyard is situated on a small, distinctive site with the cooling influence of the Murray River and the alluvial soils, which are steeped in Red Gum and Peppercorn tree relics. The sun filled Goulburn Valley region produces intense varietal fruit with excellent structure. Fruit from the vines grown from the cuttings taken from the ancient vines that were brought in from Rhône Valley almost 150 years ago.

Vinification:

Skin contact for 7 days, and controlled temperature fermentation at ~19°C lasting between ~15 days with *remontage* 4 or 5 times a day. Clean fermentation in Shiraz grapes is ensured by adding carefully selected Italian yeast, on the second day of fermentation. The air bag press is set to a soft setting to gain flavour but not bitterness. The wine was aged for over 18 months with medium-toasted French Oak for to allow the fruit to shine.

Variety: Shiraz 100%

Residual sugar: 4 g/L

Serving suggestion and food pairing: Decant and serve at ~16°C. Perfect accompaniment for Ko Mu Yang (Grilled Pork Neck with Spicy Tamarind Sauce). Will go well with Venison in Dark Chocolate Sauce, or Steak with Blue Vein Cheese. Will also stand on its own.



Julia Harding MW, Jancis Robinson'18

16.5p

Decanter World Wine Awards'18

Silver

Syrah du Monde'18

Gold

Winewise Small Vigneron Awards'17

Silver

Cathay Pacific HKIWSC'17

Silver

Shanghai International Wine Challenge'18

Silver