

PIRRAMIMMA

Shiraz Ironstone 2015



91 POINTS

The Oz style is all about fruit and softness. In this case, it's rich red plums and sassy mulberry fruit with a dusting of vanilla. On the palate the wine is expansive but vibrant with more dark plums, blackberries, and flecks of milk chocolate. The finish is substantial, with soft spice and a very light pepper tone, compared to Rhone or BC. A hedonistic style of shiraz with balance, this will age for a decade. Some 40 percent of this shiraz spends 28 months in new French oak and American oak, but thanks to the high fruit factor the tannins are kept well in check. A roast leg of lamb would be the ticket here.



Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review websitewww.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.





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