

# Robert Oatley

## Signature Series Shiraz

### Varietals:

100% Shiraz

### Tasting Notes:

Soft, fleshy-textured Shiraz displaying blueberries and spice, supple tannins and stylish French oak influence.

### Vineyards:

Region: McLaren Vale SA  
Vineyard Name: Various  
Soil Composition: Various

### Winemaking:

Harvest: Machine harvested Mid-April  
Fermentation: Fermented on skins in a combination of open and closed fermenters and matured in French oak for 12 months. We are pleased with how the oak has paired with the ripe, juicy fruit flavors.

Malolactic Fermentation: Yes  
Training Method: Various

### Ageing:

Vessel: Oak  
Cooperage: French  
Duration: 12 years  
Ageing Duration: 12 months  
Ageing Potential: 10+ years

### Food Pairing:

Flavorsome red meat dishes

### Technical Data:

Alcohol: 14%  
Acidity: 5.72 grams/liter  
Residual Sugar: 4.2 grams/liter  
pH: 3.65

### Production Quantity:

N/A



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