



# The Last Stand Shiraz, Victoria 2024

APB966 BOUTINOT AUSTRALIA VICTORIA,  
AUSTRALIA

13.5% | 6 x 75cl | Screwcap

Shiraz 100%

Vegetarian, Vegan

*Warm, soft and lusciously lush this is smooth  
black and sultry with a salty finish.*

**Boutinot**  
WINES

# The Last Stand Shiraz, Victoria 2024

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## PRODUCTION

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Our Shiraz is sourced from ancient Victorian soils in order to achieve a wine with greater finesse, purity and structure as well as typical eucalypt flavours and saline finish associated with the area. Picked at night and crushed within an hour of picking before being sent to the fermentation tanks. The Shiraz grapes were fermented in temperature-controlled tanks maintained at 22 - 25°C to avoid extracting any harsh tannins, with the fermentations pumped over to extract good colour. 20% of the final blend is barrel aged.

## TASTING NOTE

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Premium quality fruit and mature vines have produced a wine with great balance, length and fruit intensity. This attractively fruity Shiraz in a cooler-climate style has concentrated mulberry and soft plummy fruit flavours and smooth savoury tannins. This is a fresh Shiraz which is developing beautifully!

## FOOD MATCH

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Drink with grilled lamb chops, barbecued chicken and spicy sausages.

## NOTES