

THE VEGAN WINE PROJECT



Our vegan wine journey began many years ago when we began removing animal-based fining agents from our winemaking practice. By using only vegan friendly products, we found our wines had greater flavour and texture, and paired even better with food. The Vegan Wine Project – vegan friendly wines that are sustainable, ethical, and better for the environment.

SHIRAZ SOUTH AUSTRALIA 2018

VINTAGE CONDITIONS

The growing season was warm and dry, and together with controlled irrigation of the vines it allowed the healthy crop of grapes to ripen slowly and evenly. Harvesting of these Shiraz grapes commenced in the last week of February in almost perfect conditions.

VITICULTURE & WINEMAKING

Situated on the banks of the Murray River, the vineyard produces grapes perfect for fresh, varietal wines.

The grapes were fermented in a combination of static and rotary fermenters under warm temperature conditions for six to seven days. This created good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

TASTING NOTES

Dark purple in colour with red hues. Enticingly fresh plums, raspberries and subtle vanilla oak with hints of violets and floral aromas. The generous silky palate has wild berries and plum fruit flavours, complemented by soft, supple tannins with hints of chocolate and warm, exotic spices. Bright fruit flavours linger during the long succulent finish.

Enjoy with Massaman vegetable curry or spicy mushroom and chickpea burgers.