

H e s k e t h

澳洲 Hesketh Midday Somewhere Shiraz 希拉茲



我們的Art系列葡萄酒所用的葡萄均來自著名的石灰石海岸產區的精選葡萄園。氣候和地理的多樣性使其成為同等Art系列產品系列的理想水果來源。

葡萄園是根據其對每種葡萄酒個性的適合性而精心選擇的。我們尋找紅色的暖色子區域和白色的暖色子區域。然後，將葡萄酒按照一致的風格和質量進行製作，非常適合日常飲用。

關於品種

Midday Somewhere所使用的水果來自石灰石海岸較暖的地區，包括庫納瓦拉，瓦頓布爾利和塔蒂亞拉區，這是我們家庭在1980年代初期開創的地區。

Midday Somewhere Shiraz以中等酒體的風格製成，以增強品種特徵，顯示出明亮的主要水果風味，並帶有香料和新鮮的天然酸度。這款葡萄酒在高品質的法國橡木桶中成熟，再加上芳香果香，創造了超出預期的西拉子。

品飲紀錄

- 顏色 | 帶有鮮紅色調的深紫色顏色
- 香氣 | 深色水果，香料，花香，鼠尾草，蜂蜜和脆餅。草莓，紫羅蘭和些許沉香，香料，增加了複雜性。
- 口感 | 草莓和覆盆子。含乳脂的，口感順滑。細酸使口感細膩，並帶有煙草和香料的味，增添了鹹味。
- 食物搭配 | 烤羊肉
- 酒窖 | 3-5年

產品分析

酒精 | 14.5% 總酸度 | 5.66 g/L

殘糖 | 0.5 g/L pH值 | 3.53



OZ NZ SHOP
www.oznzshop.com.tw

禁止酒駕  酒後不開車 安全有保障

HE SKETH

MIDDAY SOMEWHERE
SHIRAZ
LIMESTONE COAST



Grapes for our Art Series wines are sourced from a selection of premium vineyards within the renowned Limestone Coast growing region. The diversity in climate and geography makes it the perfect fruit source for the equally diverse Art Series range.

Vineyards are carefully selected based on their suitability for each wine's individual personality. We look to warmer sub-regions for reds and cooler sub-regions for the whites. The wines are then crafted to a consistent style and quality, which is perfect for everyday drinking or more salubrious occasions.

Background

Fruit for Midday Somewhere is sourced from warmer sub-districts of the Limestone Coast, including Coonawarra, Wrattobully and the Tatiara District which is a region our family pioneered in the early 1980' s.

Made in a medium-bodied style to enhance the varietal characteristics, Midday Somewhere Shiraz displays bright primary fruit flavours with spice and fresh natural acidity. Matured in high quality seasoned French oak, the wine is complemented by lifted aromatic fruit notes, creating a Shiraz which exceeds expectations. So much so that you may find hard to resist; and why should you? After all, it' s Midday Somewhere...

Tasting notes

- Colour|** Deep rich dark purple with bright red hues.
- Aroma|** Dark fruits, spice, floral, sage, honey and shortbread. Strawberries, violets with some brooding, savoury, spice adding complexity.
- Palate|** Bright red fruits of strawberry and raspberry. Creamy, smooth mouthfeel. Fine acid gives finesse to the palate with some hints of tobacco and spice adding savoury flavours.
- Food Match|** Roast lamb, naturally
- Cellaring|** 3 – 5 years

Technical

- Alc. |** 14.5% **TA |** 5.66 g/L
- RS |** 0.5 g/L **pH |** 3.53



OZ NZ SHOP
www.oznzshop.com.tw

禁止酒駕  酒後不開車 安全有保障