

DALTON



WINERY



Shiraz

Dalton wines share a common place and culture. Brought to you by the people of Dalton Winery, each of these wines was created with the utmost respect for our vineyards and the natural flavor of their fruits. We strive for sustainability throughout our vineyards, and minimize intervention during the entire winemaking processes, ensuring that the wine you taste is fruity and soft, as should be. After all, wine is all about pleasure. Make this moment yours. *Pause for pleasure.*

WINEMAKING

The grapes were in the winery within minutes of being picked, where they were immediately crushed and sent for fermentation in stainless steel tanks. The wine was fermented over ten days during which time the juice was mixed with the skins several times a day, this allows maximum colour extraction from the grapes.

After pressing the wine was transferred to new American oak barrels where it remained for approximately one year.

TASTING NOTES

Dalton Shiraz is dark almost black in colour, the nose is intense with black fruit, plums, berries with savoury and black pepper notes.

The wine has soft integrated tannins and a long finish. Shiraz is a very concentrated wine with a long aging potential.

SERVING SUGGESTIONS

Shiraz will be good with a hearty meat meal such as stake or lamb. Alternatively, the wine can be enjoyed on its own with or with a plate of cheese.

SUGGESTED SERVING TEMP.

18-20° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly