

# Sam Miranda

KING VALLEY

## 2015 BARBERA



### The Wine

We have attempted to make an approachable soft lighter style of dry red; a wine that could be served chilled or matched with lighter style white meat dishes. Vibrant cherry red in colour with fresh aromas of dark fruits and spice. A wine to be enjoyed over the next 7 years.

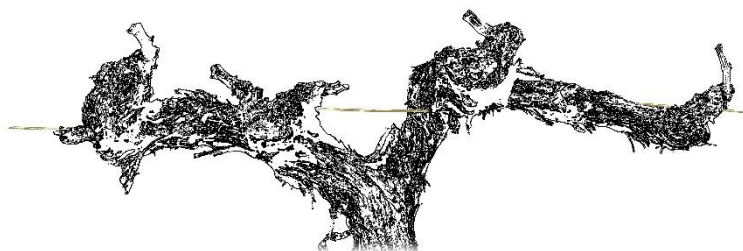
### Winemaking

Fermented in 3 tonne open fermenters. Hand plunged twice daily and left on skins for a period of 10 days. Gently pressed and racked to 2 – 4 year old French barrels for 12 months prior to bottling.

### Viticulture

Sourced from our Myrrhee vineyard a sub branch of the King Valley at an altitude of 390 - 450m above sea level.

<b>Closure</b>	Lux Screw Cap
<b>Winemaker</b>	Sam Miranda
<b>Grape Variety</b>	Barbera
<b>Growing Region</b>	King Valley
<b>Date Bottled</b>	July 2017
<b>% Alcohol</b>	14.0%
<b>pH</b>	3.51



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