



# BROWNS

OF PADTHAWAY

*Generations of good taste*

## Shiraz – T- Trellis Shiraz

Australian Shiraz comes in all shapes and sizes, and the thinking of the last few years seems to have been that bigger is always better. Well, we all know that this isn't always the case... and with people now apparently tiring of blockbusting, super-alcoholic wines which are a meal in themselves, the focus is understandably shifting to more balanced wines from cooler climates.

We select carefully from our extensive vineyards to make the T-trellis Shiraz, with the aim of a wine, which is powerful, but not over the top – and balanced.

It has a deep red colour with purple tints; a youthful nose of spicy red fruits, plums and spices; and some smoky oak from time in barrel. While the oak is to the fore at this early stage in the wine's development, time in bottle will provide greater integration and complexity, and reward those with patience.

The early earthy flavours (with hints of pepper...) lead into to lovely soft palate which echoes the nose with spices and fruits. It is fleshy, soft and approachable, yet with enough tannin and cool-climate elegance to age well, to at least 2013.

We suggest that it be enjoyed with red-sauce pastas (it'll handle Puttanesca); or barbequed veal with caramelized onions. If you are into Asian flavours, it's perfect with beef strips garnished with red capsicum and garlic in Hoi Sin.