

# Miraboka Double Pass Shiraz

Australia | South Eastern Australia

Art. Nr. 57516

## Wine Description

This double pass Shiraz from Australia refers to a type of wine made using a specific winemaking technique known as "double passing" or "rerun." The process involves running freshly fermented wine over the skins and residuals of a previous batch, enabling a second fermentation and extraction of colour, flavours, and tannins.

The result is a full-bodied, robust Shiraz with a deep ruby or purple colour. It often has a rich, concentrated flavour profile including notes of ripe blackberry, plum, cherry, and spices like black pepper, clove, and vanilla. Due to the double passing technique, the wine often has a greater tannin structure and depth of flavour, making it ideal for aging.

## Region Description

The constellation, Crux Australis, or the Southern Cross (Mirabooka), was regularly used for navigation down through the ages, by both European navigators and the Aboriginal people. It lies a third of the way between the equator and the southern celestial pole. Its stars vary in brightness, one being of the first magnitude, two of the second magnitude, and one of the third magnitude. The neighbouring stars Alpha and Beta Centauri are known as the Pointers.

## Food Pairing:

Australian Shiraz, particularly from the Riverland region, is known for its bold and fruit-forward character. Expect additional notes of chocolate, tobacco, and smoky oak in these wines, along with a high alcohol content. A double pass Australian Shiraz can pair well with hearty meat dishes, BBQ, and sharp cheeses. Overall, it's a powerful wine that can stand up to equally robust flavours in food.

## TECHNICAL DATA

VINTAGE:	2021	COUNTRY:	Australia
REGION:	South Eastern Australia	VOLUME:	0,75 L
STYLE:	Bold & Spicy	WINE TYPE:	Red wine
VARIETAL:	Shiraz	SERVING TEMP:	room temperature
ALLERGENS:	contains sulfites	AGING POTENTIAL:	to 2027

