



NUGAN

ESTATE

THIRD GENERATION SHIRAZ 2020

South Eastern, Australia

Technical Notes

Nugan's Riverina vineyard fruit parcel was mechanically harvested in the cool of night and delivered to the winery (nearby) for destemming and cold maceration for 48 hours at 10°C. Whole berry primary fermentation took place in small static fermenters at 24°C, with a specialized yeast strain that is respectful to varietal characters, minimizes vegetative notes and imparts esters. The wine remained on skins for a further 10 days, enabling tannin polymerization and color fixing, prior to pressing to French and American Oak for 12 months maturation. Their old vine, premium, McLaren Vale Shiraz was fermented separately, and aged for in French oak barrels. This parcel receives post ferment maceration and plunging for several weeks beforehand. During final formulation, this parcel is carefully used during trial work in the winery lab before any is incorporated in the final blend by our chief winemaker team. Following this process, the new cuvee is settled in tank, before being bottled. Stylistically, the winemaker is chasing a complex, yet fruity style of Shiraz with structure and length.

UPC CODE: 831881000663

About this Wine

The Nugan family emigrated from Spain to Australia in 1938 and third generation family member, Matthew Nugan proudly carries on his family's legacy. Matthew's goal was to prove to the world that the Riverina wine growing region, could produce high quality wines, worthy of critical acclaim, at amazing prices. Matthew's main vineyard is in Riverina, but he also has vineyards in other prime regions around Australia, known to be among the best for specific varietals. McLaren Vale (in South Australia) is known for its great Shiraz. Matthew decided that by adding a tiny component of their McLaren Parish vineyard fruit to his Riverina vineyard fruit, he could increase the complexity of the cuvee and create a higher quality wine at this entry level price. The blend on this this cuvee changes a little every year, as dictated by Mother Nature and the Nugan winemaking team. We like to think of this as an oversized entry level Aussie Shiraz – a lot more bang for your buck than you ever expected and more importantly – sustainably produced.



Wine Analysis

Alcohol: 13.5%
Acidity: 5.8 g/l
pH: 3.63
Residual sugar: 4 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Viticulture

Soil types: Hanwood Loam. Alluvial medium silty clay loam over medium red clay.
Aspect of vineyard: Very old, flat alluvial river plain.
Soil Nutrition: Moderate fertility, low salinity, neutral pH, with good levels of Calcium, Boron and Zinc.
Climate: Hot, Mediterranean climate, with dry summers and moderate rainfall in the winter months.
Clone planted: SA1654 and PT23 planted in 1999.
Rootstock: Own roots
Trellis system: Single tier, sprawling system, without manual manipulation.
Planting distance: 3.3m x 1.8m
Irrigation: Drip irrigation
Harvest dates: Typically, mid-March

Tasting Note

Deep, brooding purple in appearance, bursting with ripe berry fruit, and hints of earth, pepper and dark chocolate, A full flavoured wine with great length, silky tannins and a long, smooth finish.

