



# RUBUS

## Shiraz



Barossa  
Australia

The wines of Kyselacom Pere & Fils



## RUBUS SHIRAZ

Australia – Barossa

### ABOUT THE RUBUS PROJECT

The Rubus Project was created by specialty importer Fran Kyselacom as a way to source & sell incredible wines at value prices. All wines in this international project are hand-selected by Fran Kyselacom. Rubus wines are fruit driven, true-to-type values that over deliver – a true representation of quality for the consumer at an excellent price.

### ABOUT THE WINE

The grapes for this wine were sourced from the second largest vineyard owner in the Barossa Valley, mostly from Bay of Biscay soils. The wine features 15% super premium Shiraz, which was aged in rich American oak coopered in France (more delicate & yielding more elegant, longer tannins). The remaining wine saw American oak, most of which was sourced from the Appalachian mountain range. The coopers say that these barrels add a spicy nose and creamy mid palate, almost like lemon cream. They tend to have less sweet oak character and therefore helps retain the perception of acid line.

Dark in color, rich and dense. There are ample tannins balanced by the powerful fruit. Hints of blackberries, mint, and eucalyptus flavors upfront and in the finish.

Appellation	Barossa Valley
Varietal(s)	98% Shiraz & 2% Viognier
Vinification	The Viognier was co-fermented (50/50) with Shiraz and then back blended with Shiraz before filling to oak. Malolactic fermentation; alcohol fermentation. 15% aged in American oak coopered in France; 85% aged in American oak coopered in America.
Food pairings	rich dishes like lamb shank, Osso bucco, beef steak or roast duck.
Soil Type	carbonaceous clay (Bay of Biscay)
Size	12/750ml
UPC	7 84585 01391 3