



COMET TAIL

Sparkling Shiraz

The 2017 Comet Tail is a three dimensional, seriously expressive wine that sparks the imagination and ignites the senses.

It is made in the traditional method, a time consuming and labour intensive process that results in an incredibly complex wine with a smooth, velvety texture. It is bright ruby red and laden with tiny bubbles that sparkle animatedly in your glass.

Aromas of black fruits are immediately discernable. Vibrant blackcurrant, blackberry and muscatel notes abound. These are expertly balanced with the savouriness of dried sage and the brightness of fresh sorrel.

The cassis flavour carries through on the palate, where it mingles with soft buttery beurre bosc pear and robust tobacco leaf. The 2017 Samuel's Gorge Comet Tail has a completeness and elegance that deserves to be celebrated.

Pop a bottle with brunch and pair this with Blue Swimmer crab, black garlic aioli and iceberg on brioche; the true breakfast of champions.

TECHNICAL

Alcohol: 14.5%

pH: 3.55 TA: 5.4

18 months in seasoned French Oak

18 months aging on lees Disgorged September 2020

Justin McNamee Winemaker