



SHIRAZ

Overview: Family is everything, and this brand links Salvatore Trimboli's Italian winemaking heritage with Australia's Indigenous culture through Salvatore's nephew (by marriage), a talented artist. Unlike many other 'Aboriginal' designs, the Two Cultures label is a legitimate artwork produced by an Aboriginal artist.

Colour: Deep ruby-red.

Aroma: Enticing fruit upfront, with black cherry, mocha and forest berries, then a whiff of oak notes.

Taste: Full, rich and soft, with complex forest berry and peppery spice, followed by lingering silky tannins.

Enjoy With: Cajun sirloin steak, roast lamb, BBQ beef, hard cheese; and grilled or roast vegetables for vegans and vegetarian.

Wine Analysis: Alcohol: 14.5% Total Acid 6.2g/L pH: 3.55
Residual Sugar 3.0g/L

Oak Usage: Fermented in new and three-year-old fine-grained oak barriques for up to four months, then with untoasted French oak staves for a further six months to develop structure and mouthfeel.

Region: South Australia. Grapes are sourced from specially selected vineyards which are harvested only for Two Cultures. Low yields ensure concentrated flavours, and a variety of soil types add complexity to the wine.

Processing: Trimboli Family Wines guarantees that only animal-free, natural products are used in all production and processing.



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