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Cumulus Soaring Shiraz

Australia

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Key Information

Vintage	2017
Region	Orange NSW, Australia.
Grape Variety	100% Shiraz.
ABV	13.5% (10.1 units per 75cl bottle & 1.7 units per 125ml glass)
Allergens	Contains sulphites.

Awards

Decanter World Wine Awards 2021 - Bronze.



Background

This wine has been crafted with great care from the very best Shiraz parcels available, once de-stemmed the fruit has been cold soaked on its skin for 4 days. The must was then allowed to ferment at the perfect temperature in stainless steel tanks. Post fermentation, these parcels were gently pressed and transferred directly to French oak barrels for 12 months maturation. These barrels were then racked and blended, lightly fined and filtered for bottling.

Tasting Notes

Full bodied and silky smooth with generous ripe fruit, savoury black pepper notes combine with oak influenced chocolate and vanilla flavours. The palate is softly textured with subtle tannins adding structure and length to this beautiful wine. Best served at room temperature this excellent Shiraz will pair perfectly with roasted or barbecued red meats as well as mature hard cheeses.



Cumulus Soaring Chardonnay

Australia

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Key Information

Vintage	2019
Region	Orange NSW, Australia.
Grape Variety	100% Chardonnay.
ABV	13.5% (10.1 units per 75cl bottle & 1.7 units per 125ml glass)
Allergens	Contains sulphites.

Awards

Decanter World Wine Awards 2021 - Silver.



Background

Every stage of this wine's creation is expertly managed. Following gentle handling and pressing, the Chardonnay juice is cold settled, then racked, with some grape solids purposefully included in the fermentation, 30% of the liquid is barrel fermented with 70% being kept in stainless steel tanks. Post fermentation, both tank and barrels were kept on yeast lees and stirred regularly for several months, this wine was then matured in French oak for 10 months, prior to being racked and blended to a precise standard and flavour.

Tasting Notes

An elegant, medium bodied wine with stone fruit and citrus flavours whose subtle oaky influences impart a softly textured palate with delicate, creamy characteristics.
Best served chilled, this exceptional wine is a perfect accompaniment to roast chicken, seafood pasta or simply enjoyed on its own.