

Original Zin Liqueur NV

BLEND

100% Zinfandel

COLOUR

Deep burgundy with a brick red hue.

AROMATICS

Prunes and raisins and cherry conserve.

PALATE

Mixed berries spiced fruit cake with chocolate. Subtle oak influence and gentle tannins giving it an elegant luscious finish. Perfect for sipping.

OAK MATURATION

100% seasoned French Oak barrels

WINEMAKING NOTES

The liqueur is a special release. It is made as a non-vintage wine. It is a blend of multi-vintages, similar to a Solera system. Only in years where ripening conditions allow perfect balance of sugar, acid and flavour a batch is made and blended with previous vintages.

The Zinfandel grapes are usually harvested at about 17 Baume and allowed to ferment until the sugar and flavour is balanced, fortifying spirit is added to arrest the ferment. After pressing the wine is racked to seasoned French Oak barrels for maturation.

This wine is bottled on demand by hand.

WINEMAKING DATA

Geographical Indication / Pemberton pH / 3.41
Titratable Acidity / 6.9 g/L
Residual Sugar / 99 g/L
Alcohol / 21.90 %

