



# HOUSE OF TOWNEND

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## Kingston Estate Shiraz

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<b>Usual Price</b>	£14.99
<b>Discount Price (inc. VAT)</b>	£12.99
<b>Code</b>	KING050

Elegant ripe plum fruits with spicy pepper and a hint of smoky oak.

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### Tasting Notes:

Brilliant intense red with purple hues in colour. On the nose, elegant ripe plum fruits combine with spicy pepper and a hint of smoky oak. On the palate, layers of dark fruits and eucalyptus spice are balanced by soft tannins and an amazing smooth finish.

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Specification	
<b>Vinification</b>	The grapes were harvested at optimum night temperatures with individual selections kept separately throughout. Fermentation commenced at 20°C then allowed to peak at 28 - 29°C and conducted in small static fermenters before being drained and pressed before allowing alcoholic and malolactic fermentation in barrel. Maturation was in French and American oak.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Australia
<b>Region</b>	South Australia
<b>Area</b>	Clare Valley
<b>Type</b>	Red Wine
<b>Grapes</b>	Shiraz
<b>Vintage</b>	2023
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Kingston Estate
<b>Producer Overview</b>	Kingston Estates was established by the Moularadellis family. The winery was built in 1985 on the corner of the family property next to the original vineyard as well as the family home. Today the winery can be considered two wineries in one: the original winery and the modern extension. The original winery is where they make their small batch super premium wines giving them the flexibility and control to develop parcels of wine into exciting styles that truly reflect the varieties and regions from which they come. State of the art tanks and winemaking equipment enhance their ability to produce commercial and larger volume bulk wines to the highest standard.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Perfectly paired with barbecued foods, richly flavoured meats and game birds.
<b>Press Comments</b>	Jancisrobinson.com, 2023, 15/20: "Smells of blackcurrant jam. Tasted alongside the much-more-expensive DR3 x St Hugo Shirazes, this was a relief. Simple, fruity, honest and not over-extracted or over-made."