



2022 Suhru Wines Shiraz

North Fork of Long Island

Wine Specs

Blend: 84% Shiraz, 12% Teroldego
& 4% Cabernet Franc

Harvest Date: October 2022

Malolactic Fermentation: 100%

Maturation: 7m, American oak

Bottling: July 2023

Alc/Vol: 12.3%

Acidity: 6.13 g/L

pH: 3.49

RS: 0 g/L



Wine Specs

A rarity in the United States, our cool climate Shiraz pays homage to winemaker Russell Hearn's native county Australia. This expressive wine has a rich magenta hue, with notes of blackberries and red wild berries on the nose. Dark fruit flavors of blueberries, blackberry jam and dark plums flow onto the pallet. A medium bodied wine with very elegant tannins and a silky finish.

Winemaker's Notes

Fermented in open top tanks, the juice spent 10-12 days in contact with the grape skins before being pressed, allowing for the bold flavor and rich color. The wine was then transferred to barrel where is aged for 7 months in American oak. 173 cases were made.



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