



K by KRONDORF SHIRAZ 2023

THE VILLAGE OF KRONDORF WAS ESTABLISHED IN THE BAROSSA IN 1847 AND BEGAN A WINE INDUSTRY THAT HELPED LAY THE FOUNDATION FOR WHAT THE BAROSSA IS TODAY. K BY KRONDORF HONOURS THE KRONDORF LEGACY WITH A FRESH AND MODERN TAKE ON CLASSIC BAROSSA VARIETIES.

WINEMAKING

Brightly fruited, intensely flavoured individual fruit parcels from across the Barossa region were selected to provide a fresh, modern interpretation of Barossa Shiraz. Parcels were fermented for 7 days on skins in small format stainless steel fermenters. A small portion of the blend was matured for six months on French and American oak staves.

TASTING NOTE

Deep red/crimson in colour. The nose reveals lifted aromas of bright red berries and plum, accented by subtle spice. On the palate, vibrant red and dark cherry flavors take center stage. Fine tannins and well-integrated oak provide subtle support, delivering a fresh and balanced finish.

FOOD MATCH

Pairs beautifully with BBQ lamb cutlets or a hearty mushroom risotto,

14.5% Alc | 8.6 Std Drinks | Vegan Friendly

