

MADAME FRANK

Barossa • Shiraz • 2014



Looks can be deceiving... as our Madame Frank will proudly show. Don't be fooled by her womanly ways, flowing locks and fabulous appearance, this madame packs a real punch owing to her Barossa Shiraz roots.

The Story

Just take a peep at Madame of the label – that elegant floral finesse, gorgeous, finely-tuned songbirds, the elaborate frills of her dress. Yet look a bit closer and there's a dark, masculine side with that awesome gristly chin and hairy chest.

This Lady is not one to mess with - she demands your respect. One sniff of her bouquet, one sip of the rich fruit flavour and she'll have you at her mercy, begging for another glass... just watch out once she takes hold!

The Wine

Seppeltsfield is an iconic area of the Barossa Valley, in South Australia, home for starters of the highly renowned Seppeltsfield Winery, which has not only assisted us in sourcing some terrific grapes for this wine, but supply fruit from the same vineyards for some of Australia's most iconic wines.

For this wine we hived off some remarkable Shiraz parcels – the densest flavoured from Lyndoch with its black alluvial soils, very focused bright fruit style from Rosedale to the west, where shallow red soils dominate, while the third is from the Seppeltsfield heartland.

The wine was given 10 months oak ageing to lend mellow complexity to the richness of the fruit.

Tasting Note

Deep damson hue with a velvet red edge. Enjoy menthol, cassis and luscious plum aromas, while the palate shimmers with gorgeous ripe blackberry and cherry richness, with a cosy wrap of toasty vanilla and hints of wood polish and mint. Now silky and rounded with lovely length of dense spice fruit that carries through to the finish.

Food Pairing

Enjoy our Madame alongside a pizza topped with barbecued red pepper sauce, spicy beef sausage and perfectly grilled halloumi cheese.

Cellar Potential

Luscious and moreish for drinking now, this will still continue to develop and drink well for a number of years to come.



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Grape: Shiraz
Alcohol (abv): 14.5%
Total Acidity: 6.7 g/l

Residual Sugar: 3.0 g/l
Wine pH: 3.65
Cellar Potential: 5 years



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