



2012 The Star of Greece Shiraz



The Story

The Star of Greece was a part of a British-run fleet of ships transporting goods to and from South Australia during the formative years of the 1800's. She ran aground in 1888 at Port Willunga during a storm so fierce it was described as a 'one in one hundred years', with only 11 of the 28 men onboard surviving.

Winemaking Style

Carefully created from low-yielding vineyards located near the coast of Maslin Beach, of where the Star of Greece shipwreck location rests at Port Willunga. The wine was kept on skins for seven days before being pressed off. The parcel was then transferred to 25% new American oak, where it then undertook an aging process of 24 months before being finalised and bottled.

Tasting Notes

The combination of the vineyard's soils and exposure to the elements have given this wine aromas of blackcurrants, liquorice and spice, along with a well structured palate showing peppery blackberries, dark cherries and charry oak with firm, chewy tannins to last a decade in good cellaring conditions.

Food Pairing

Fillet steak, kangaroo, and sharp aged cheeses.

McLaren Vale – 100% Shiraz

15% alc/vol | 8.9 standard drinks

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