

Coco Rôtie

South Australia • Syrah, Viognier • 2020

In 638 AD, the legend of The Monkey King was born. Every bit as mischievous and furry as his smaller relatives no amount of wine could quell his divine thirst and no amount of roasted coconuts (Noix de Coco Rôties) could satisfy his heavenly hunger. The Monkey King also possessed immense strength, able to lift barrels with ease and traverse continents with a single somersault.



Grape Variety:	Syrah, Viognier
Region:	South Australia, predominately McLaren Vale,
The Growers:	McMurtrie, Lloyd, Borrett – all at least 2nd generation growers in South Australia's finest areas.
Winemaking:	Shiraz and Viognier harvested and co-fermented. Aged in French and American oak. A combination of new and older oak.
Tasting Notes:	Floral, lifted nose with apricot and spiced orange on the nose from the Viognier. Nice spice and choc-mocha, dark chocolate tannin coming through on the palate. Smooth silky tannins.
Ageing:	This wine will cellar 8-10 years.
Food Pairing:	This wine pairs well with a chargrilled T-Bone steak or beef spare ribs.
Alc. Vol:	14.5%