

# MCWILLIAM'S SPARKLING SHIRAZ NV

*Southeastern Australia, NSW*

**McWILLIAM'S**  
ESTD 1877



**TASTING NOTES:** Well-structured Sparkling Shiraz with its ample fruit flavors and great persistence. Concentrated aromas of plum and cherry fruit with hints of dark chocolate and spice flowing through the glass. Medium to full-bodied with a harmonious balance and delicate bubbles, creating a rounded yet structured palate. Juicy and vibrant, it showcases ample fruit flavors with impressive depth and persistence.

**VITICULTURE:** The 2024 Australian vintage benefited from an early and dynamic harvest, with late spring rain boosting growth. The relatively dry harvest season, coupled with slightly above-average temperatures, led to exceptional fruit concentration and quality. Fruit was harvested in the cool of the night in March, to preserve the freshness and purity of fruit flavor.

**VINIFICATION:** This Sparkling Shiraz is produced using the Charmat method (tank fermentation), which preserves fresh fruit character and vibrant effervescence. No additional CO<sub>2</sub> is introduced—every bubble is naturally generated during fermentation, resulting in a lively, finely textured mousse that enhances the wine's expressive style.

**SERVING HINTS:** Pairs beautifully with Christmas glazed ham featuring maple and cinnamon, roast lamb with rosemary and garlic, or indulgent dark chocolate desserts.

**FAMILY:** Few have helped shape the evolution of the Australian wine industry like McWilliam's Wines. The philosophy of putting the quality of fruit first has ensured that McWilliam's continues to be one of Australia's most popular, respected and iconic wineries.

**PRODUCER:** McWilliam's

**REGION:** Southeastern Australia, NSW

**GRAPE(S):** 85% Shiraz, 8.5% Lambrusco, 5.5% Durif, 1% other red varietals

**SKU:** MWSHNV7

**ALCOHOL:** 13.5%

**TOTAL ACIDITY:** 5.93

**RESIDUAL SUGAR:** 26

**pH:** 3.69