



## Engine Room Sparkling Red NV

The first Australian sparkling red wine was said to be produced in 1881 however it wasn't really until the 1950's when sparkling red was produced on a commercial scale. Since the 1990's the popularity of this unique style of wine has grown dramatically, as a palate cleanser and particularly as a great food wine.

### Variety

50% Shiraz, 25% Cabernet Sauvignon, 25% Malbec

### Winemaking

Sourced predominantly from McLaren Vale, most fruit parcels were fermented for seven days on skins before being pressed and matured for between 10 and 15 months in older French and American oak barrels.

### Style

Lifted aromatics of dark red fruits with a soft but vibrant middle palate and long 'chocolately' tannins.

### Cellaring Potential

Best consumed chilled, over the next couple of years.

### Food Suggestions

A very versatile style, but especially good with egg based canapés such as tarts and quiche.

### Technical Details

Specific Gravity	1.0043	Sulphur Dioxide FREE	29 mg/L
Alcohol	14.0 v/v	Sulphur Dioxide TOTAL	113 mg/L
Volatile Acidity	0.91 g/L	Residual Sugar	24.7 g/L
Titrateable Acid	7.4 g/L	pH	3.50

