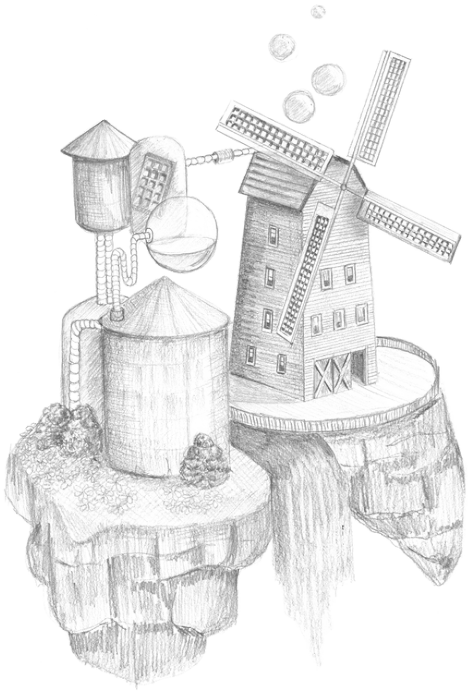
CHOCOLATE FACTORY

SHIRAZ | MCLAREN VALE | 2022



Willy Wonker eat your heart out! Black Berry and Espresso notes wrapped in signature silky smooth Milk Chocolate tannins.

"All you need is love; but a little bit of chocolate now and then doesn't hurt."
Charles M Schultz

Vital Statistics

Varietal Blend: 100% Shiraz
GI: McLaren Vale
Alcohol by Volume: 14.5%
TA: 6.5 g/L
pH: 3.54
RS: 0.9 g/L
750mL: 933039 100 0435
Dozen: 1933039 1000 432

Ingredients

Grapes and sulphur dioxide.
Other ingredients used in the winemaking process:
- Cultivated yeast.
- Yeast nutrients.
- French and American oak barrels (new and seasoned). At the time of bottling, this wine contained:
- 107 ppm Total SO2
- 38 ppm Free SO2

As an expression of a maritime climate, on our own little slice of heaven, our beloved McLaren Vale grape factory produces Shiraz with a signature milk chocolate core –our wonky take on decadent and lush. Willy, Willy Good.

The best time to open a Chocolate Factory McLaren Vale Shiraz? Anytime; it just glides down so easily.

The fruit for the Chocolate Factory is sourced from an array of sub-regions to make a truly regional blend. Primary fermentation takes place in stainless steel fermenters after which the wine is pressed off into new and well-seasoned hogsheads and puncheons to complete malolactic fermentation and mature for up to 12 months prior to bottling with minimal filtration.

Striking deep purple colour with vivid purple hue. Obvious rich, dark berry fruit on the nose, imbued with spice, a waft of cedar and vanilla. The palate is smooth and opulent with a melange of brambly mulberry, dark cherry and blackberry pastille fruit up front, supported by notes of red liquorice, milk chocolate, roasted coffee bean and a savory tapenade verge. The well-balanced palate lingers on the finish through fine chalky tannins and a slight peppercorn warmth.

Drinking this is as blissful as taking a big mouthful of Black Forest cake. Perfect to enjoy now, perhaps with meat caramelised on the grill, but it can also be cellared in the medium term ..If you can resist your chocolate craving.



Zonte's Footstep Pty Ltd
Phone: +61 (0)8 7286 3088
Email: cheers@zontesfootstep.com.au
zontesfootstep.com.au

Vegan