

FOUR SISTERS

VINEYARD

MERLOT SANGIOVESE | 2020

Four Sisters' romance with the grape began in the mid-90s. Inspired by his four beautiful daughters, renowned Australian winemaker Trevor Mast set about creating a wine that was stylish, sophisticated and modern.

His eldest daughter Daliah, an emerging artist, wished to contribute by designing the label. The dramatic silhouette she created became the obvious centrepiece and the Four Sisters brand was born.

TASTING NOTES

Aromas of ripe blackberry and dark cherry on the nose, lead to an attractive fleshy palate displaying rich dark fruit, earthy flavours and savoury spice. A fruit forward style with fine structural tannins, ripe berry flavours and a generous length.

BEST CONSUMED

Now - 2025

FOOD RECOMMENDATIONS

This organic blend is versatile and pairs well with a wide range of cuisines. You may wish to match with veal Ossobuco, eggplant parmigiana or roasted pork loin with tender greens.

WINEMAKING

The fruit for this wine was sourced from our certified organic vineyard in Toolamba, Central Victoria. Each variety was machine harvested and vinified separately. Primary fermentation took approximate 8-10 days in open top oak fermenters utilising specially selected organic yeast strains. Maturation took place in a mix of large format oak casks and second and third fill hogs heads to deliver a fruit forward style. This wine is a blend of 86% Merlot and 14% Sangiovese and clarified with plant-based proteins thereby making it 100% vegan.

VARIETAL COMPOSITION

86% Merlot 14% Sangiovese

ALCOHOL

14.0%



MADE WITH *Organic* GRAPES