

RED WINE TIPS



Why is a Basket Press Wine very special, like our 2020 Basket Press Shiraz?

- The grape is gently pressed extracting the rich fruit goodness of the grape.
- Skins are not crushed, this can lead to lower tannin concentrations resulting in soft well-balanced wine that is approachable to drink sooner.
- Lower solids percentage lead to fewer steps for clarification, this produces a more elegant and delicate wine and maintains the essence of the aromas of the grape profile.
- The aeration during pressing creates more colour stability.
- If you have not tried our 2020 Basket Press now is the time with our offer.



Pairing Red Wines

- 2020 Basket Press Shiraz and 2018 Old Vine Barossa Shiraz being a full-bodied Red pair with red meat which helps soften the tannins and allows the fruit flavours to radiate.
- Beef and Pork cuts of meat will pair magically with our Shiraz.
- Our Cabernet Sauvignon will work well with Lamb because Lamb has a higher level of fatty proteins that coat your mouth. The Cabernet has a high level of tannin and acidity that will cut through the fatty coating to clear your palate so that every piece of lamb can be enjoyed at the same level as the first bite.



Storage/Decanting/Serving and Glassware

- The biggest enemy of red wine is temperature variation. Ensure you store the red wine in an environment that is stable and does not experience variations and away from sunlight. A cool environment would be ideal. Cellar, wine fridge or underneath stairs make ideal storage locations.
- Cork versus Stelvin. Today more than 90% of wines use screwcap. This makes storage easy, as you do not have to lay the bottle horizontal and you do not have the issue that can occur with cork taint (fungal growth that smells like wet cardboard or rotting wood). Another common problem with cork is sporadic oxidation where air gets into the bottle from the cork. This is one of the reasons you need to keep the bottle horizontal so that the cork does not dry up. Fortunately, all our wines use metal caps so you do not have to worry about this.
- Decanting will assist you enjoy the full flavours of the wine as it allows air to open up the wine. Complex wines like our wines will benefit from Decanting for about an hour.
- Red wine is best served at the correct temperature. As a guide the temperature is achieved by adding two degrees to the alcohol. If the alcohol is 14 then the ideal temperature would be around 16 C.
- The correct glassware will enhance your wine experience. The bigger the wine the bigger the glass. This will allow more oxygen to get into the glass so it opens up the wine. Our One Lonely Barrel logo wine glasses available on our website have been specifically designed for red wines by Spiegelau.

**ONE LONELY BARREL HOME OF QUALITY WINES AT
EXCEPTIONAL VALUE**