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**Inspired by the
Mediterranean.
Uniquely Australian.**



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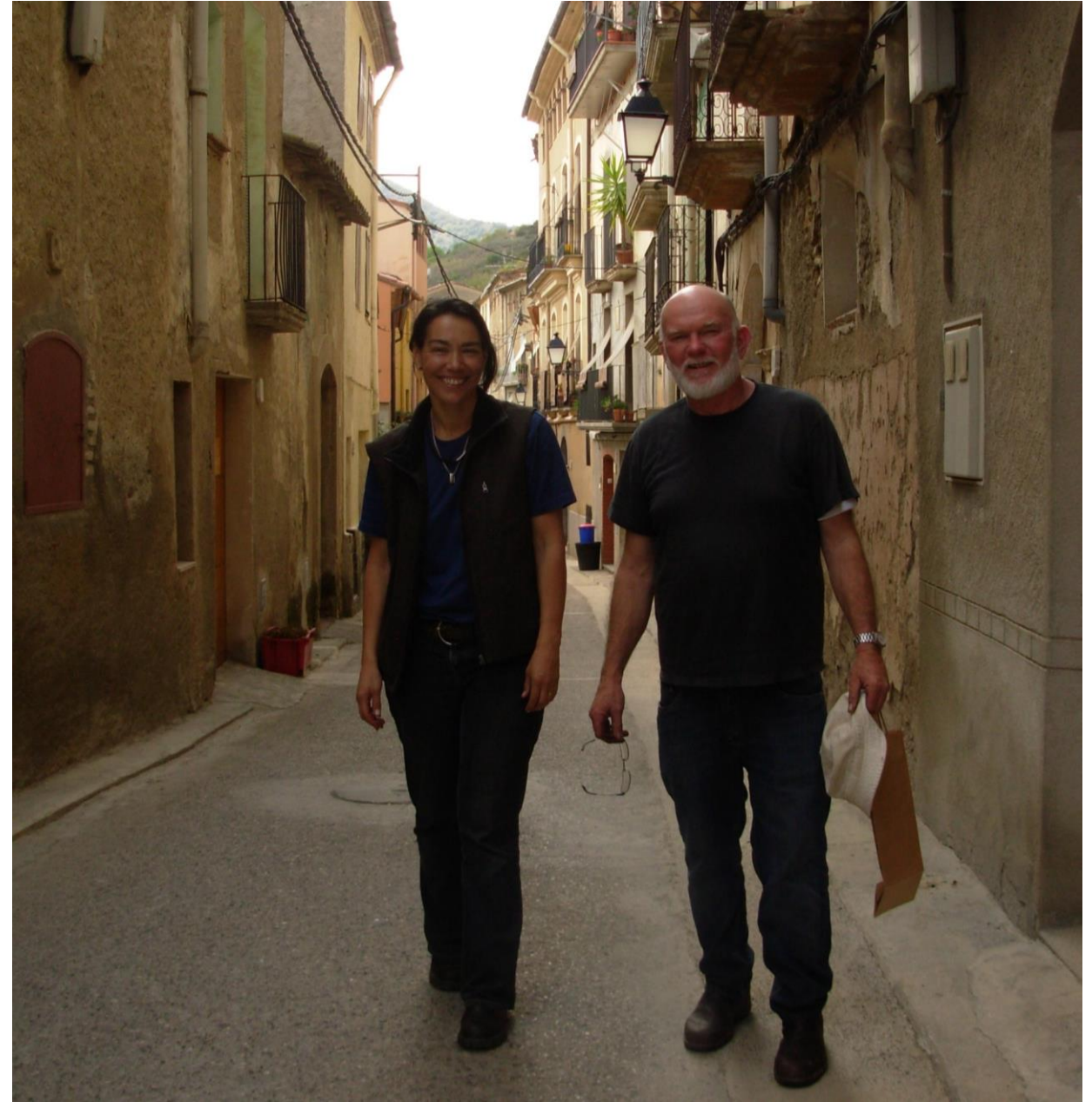
Vintage 2006 formed the original winemaking partnership of Don Lewis and Narelle King, their vision beginning in Priorat, Spain where they immersed themselves within classic Mediterranean wine regions & varietals, sparking an interest in how these varietals could be expressed at home in Central Victoria.

Since then, Tar & Roses has been dedicated to creating unique, Australian expressions of Pinot Grigio, Sangiovese, Tempranillo & Nebbiolo alongside the more traditional Shiraz & Riesling.

Sadly, 2017 saw Don's passing however today, Narelle continues their tradition & legacy by handcrafting these unique wines, with vintage 2021 marking 15 years of this remarkable journey!

"We want to produce wines that have individual flair and are distinctly varietal and reflective of their terroir as grown here in Australia."

Narelle King





Winemaker - Narelle King

A childhood spent in Sydney, Brisbane and Perth, Narelle, at an early age, developed an open mindedness and passion for travel that set a perfect foundation for a successful career in the wine industry. Whilst travelling in South America after university (in both Adelaide and Sydney), Narelle met a young Australian winemaker who had just completed vintage in Argentina and who also lived in France. This lifestyle and the wine business appealed to her greatly, so on returning to Australia, Narelle promptly enrolled in a Winemaking Degree at Charles Sturt University and has never looked back.

With previous qualifications as a Chartered Accountant, key accounts experience for a major spirits company and her extensive travel history, Narelle was offered a position at Mitchelton winery, involving accountancy and some cellar work. It was here Narelle met Don Lewis and both a strong friendship and great working relationship was forged.

“Tar & Roses to me is my opportunity to be, to a large degree, the master of my own destiny and express these grape varieties in a way that most appeals to me. I think it is quite rare to be able to do this in most winemaking roles unless you are an owner operator. The success of the brand is closely linked with our own efforts to sell the brand and concept to customers and consumers alike. I want the concept and the wines to be beautiful and appealing. The varieties lack a sense of commerciality as the market place struggles to understand the varieties and the wines. They’re not easy wines to sell, they’re different and I have always been attracted to things that are out of the norm or slightly odd. This is one of the main reasons I was attracted to this project.

Maybe it’s a left over of the accounting side within me but to me it’s the little things that make the difference. The care and continued maintenance of the wines during maturation, the constant monitoring of temperature and acid levels during ferment plus the use of quality fruit at the outset combine to ensure a quality wine results. I’m not into set and forget.”



TAR & ROSES

2019 Tar & Roses Shiraz

VINIFICATION

Shiraz (87% Heathcote 13% Central Victoria)

The grapes for this wine came from a combination of vineyards. They were all kept separate during their fermentation and maturation lives. The machine harvested volume was crushed and destemmed into static fermenters and pumped over twice a day. After approximately ten days of fermentation, during which time the temperature and acid levels were monitored, they were individually pressed to tank using an air bag press. Finally the wine was racked off gross lees and put into barrel to mature in a combination of new French and older barriques -

20% new French oak component with the remainder in older oak; 25% in 1-2 year old, 25% in 3-4 year old and the balance in older neutral barrels.

ANALYSIS

Alcohol: 14.5% Ph: 3.59 Acid: 5.87 g/L Sugar: <1.0gm/L

COLOUR

Rich, deep ruby red

NOSE

Ripe black & red berry fruits with liquorice, spice and earth warmth.

PALATE

Plush sweet black mulberries contrasts nicely with a touch of sour black cherry and a hint of vanilla. Earth, blood plums, red liquorice and spice complete the complex bouquet.

FOOD MATCH

Korean beef bulgogi or Galbi Jjim

WINEMAKERS COMMENTS

As with previous vintages, the grapes come from two main vineyards, one off the deep red Cambrian soil, the other from tougher more gravelly ground. The first gives us rich, chocolatey and earthy flavours whilst the other has more highly fragrant notes with good acid and sweet fruit. The wine that results is our take on Heathcote shiraz.



2021 DECANTER WORLD WINE AWARDS 90 POINTS

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TAR & ROSES

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