

Margan Family Winegrowers 2004 Shiraz Saignee

Drink now

“After crushing shiraz grapes, winemaker Andrew Margan cold-soaks the fruit for 48 hours, then runs off 20 per cent of the juice before fermenting it in stainless steel. In just four vintages Margan’s Shiraz Saignee has grown from a 300 dozen ‘fun’ output to a serious 3000 case production which sells like gangbusters in the US. ‘Because I can make this wine so soon after vintage, I can get it to the US in time for the American summer and it is a real summer wine’ says Margan.”

Jeff Collerson

Daily Telegraph

Food & Wine



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