

LAYER CAKE



SHIRAZ

SOUTH AUSTRALIA

Brand Story

Layer Cake's name was born out of the simplicity of something handmade, a quality token of love like a cake your grandmother would have made for you on a special occasion. With richly layered flavors from the best regions on earth, Layer Cake wines have a level of depth and complexity that allow you to taste the terroir of the wine-making region, the unique characteristics of the fruit, and the experienced touch of the winemaker.

Sourcing

Our Shiraz is sourced from vineyards in South Australia - one of the top Shiraz-growing regions in the world. Within South Australia, we have vineyards in the McLaren Vale and the Barossa Valley, two of the most diverse and historic sub-regions with vines dating back to the 1830s.

Winemaking Notes

For our Shiraz, we pull from vineyards in McLaren Vale and the Barossa Valley. The McLaren Vale is bordered on one side by water and the other by an ancient mountain range - Gulf St. Vincent and the Adelaide Hills, in this case. The Vale is moderated in temperature, mainly by the sea and by warm air getting trapped in pockets of the undulating hills. These vineyard areas result in deeper soils and produce wines with big, mouth-filling fruit. The Barossa has shallow red soils with limestone underneath and is directly in the path of the brutal heat and dust storms that emanate from the Great Australian Outback. The vines struggle to survive, producing tiny berries with thick skins and wines with big structure and intensity. The vast microclimates throughout both these vineyards are what gives these grapes an array of flavors that blend so perfectly to create a complex, full wine that becomes our richly layered Shiraz.

Tasting Notes

The aromas of cocoa, warm spice and dark fruit are very powerful from the first whiff. In the mouth, the wine is layered with rich blackberry, dark cherries and hints of dark, creamy chocolate ganache. The finish lingers on, hanging on your palate while the fruit and spice flavors slowly change and fade.

Pairing Strategy

Pair this full bodied wine with full bodied dishes, pair the dark fruit flavors with the sweetness of aged cheese (especially blue cheese), or enjoy with gamier meats like grilled or roasted lamb.

Nancy Walker

WINEMAKER - NANCY WALKER

MCLAREN VALE
+ BAROSSA VALLEY

