



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Argos Shiraz 2015, Joanne Irvine

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|----------------------------------|---------|
| <b>Usual Price</b>               | £51.49  |
| <b>Discount Price (inc. VAT)</b> | £32.50  |
| <b>Code</b>                      | IRVI295 |

Gold medal winner at the London Wine Competition 2021 this is an amazing example of Eden Valley Shiraz.

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### Tasting Notes:

**COLOUR:** Intense Ruby **BOUQUET:** Red and dark berry fruit balanced with black pepper and spice. **PALATE:** This Shiraz is crafted to enhance the rich, dark red and blueberry fruits, with 40% new French oak for a minimum of 24 months resulting in an elegant, silky tannin finish. Extended aging in the bottle before release integrates the unique characters of this premium Shiraz over time. The result is a wine that rewards the care and patience invested.

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| Specification     |   |
|-------------------|---|
| ABV               | 14.5%   |
| Size              | 75cl  |
| Drinking Window   | Drink now through to 2036   |
| Country           | Australia   |
| Region            | South Australia   |
| Area              | Eden Valley   |
| Type              | Red Wine  |
| Grapes            | Shiraz  |
| Genres            | Fine Wine, Vegan  |
| Vintage           | 2015  |
| Body              | Rich, bold and robust   |
| Producer          | Lévrier Wines by Jo Irvine  |
| Producer Overview | <p>Jo Irvine produces her Lévrier by Jo Irvine in a 500 tonne purpose built, small batch processing facility in the Barossa Valley. Jo believes that "Great wines are created by synergy and attention to detail both in the vineyard and the winery". She is passionate about the quality of the wines that she produces and is now enjoying worldwide recognition for the wines she has created. The Lévrier range is truly outstanding and we are delighted to be chosen by Jo to promote these wines.</p> |
| Closure Type      | Screw Cap   |
| Food Matches      | Scotch fillet or Rib Eye with duck fat chips, steamed broccolini and peppercorn sauce   |
| Press Comments    | Recommended - Decanter, May 2023, Barossa Shiraz Panel Tasting, 89 points: "Caramel oak nose with hints of coconut. Baked, jammy fruit, very concentrated, and a dusty tannin finish."  |