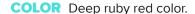


"Aromatic explosion"

The Shiraz and Viognier grapes of the Monkey King originate from South Australia, mainly from the McLaren Vale region. As growers, McMurtrie, Lloyd, and Borre are all among the most esteemed in the area, spanning at least two generations. The grapes were harvested simultaneously and cofermented. A small amount of white Viognier brings acidity, suppleness, and elegance to this red wine. The wine was matured in oak barrels, some of which were French and some American oak, with both old and new barrels utilized. The wine has been awarded multiple times and received excellent reviews from renowned critics.

RedHeads originated when a group of Australians went to France to teach an old dog new tricks. Australia had caused guite a stir with its wines in the 1970s and 1980s. The seed for RedHeads was planted. In a small shed in McLaren Vale, a few winemakers decided to shake off the chains of large corporations and start making 'real' wine, in small batches, by hand, just like in the old days. This required small, top-quality plots of land whose growers never got to taste the fruits of their labor because big corporations turned them into unreasonably expensive wines. There was honor in it, but couldn't those wines be enjoyed too? RedHeads bring these grapes to their Studio vineyard, a few rows at a time, giving them special treatment – handcrafted, carefully, skillfully, monitored day and night. RedHeads aims to produce unique wines meant to be enjoyed. They are environmentally conscious; their GreenHeads project continuously works on innovations to save water and energy, protect pollinators, and keep their operations humansized.



AROMA The aroma is dark with berries, interlaced with red fruits and spices, imbued with tones of chocolate and coffee, and straightforwardly intense. An aromatic bombshell.

TASTE The taste is full-bodied, juicy with fruitiness, riped tannins, lively with acidity, richly diverse, long, and lingering. The use of oak is most noticeable in its fine structure.

TIPS FOR USE Coco Rôtie is an incredible red wine, especially paired with grilled and roasted meats. Strongly flavored game meat is also an excellent choice, even with plenty of side dishes in a stew. Its fine acidity justifies the use of Coco Rôtie as an excellent companion to many cheeses.

Red wines 6 bottle(s) **WINE TYPE** PACKAGE SIZE Svrah Screw **GRAPES BOTTLE CLOSING** Viognier cap RedHeads Wine 0,751 **MANUFACTURER BOTTLE SIZE** 14,5% 208006 **ALCOHOL CONTENT PRODUCT NUMBER** 1,3 q/I SUGAR CONTENT























