



# LLANO

## Shiraz 2022



## About Llano Estacado

Nestled in the heart of Texas wine country, Llano Estacado Winery is one of the state's pioneering and most celebrated wineries, committed to showcasing the unique terroir and exceptional grape quality of the Texas High Plains. Since our founding in 1976, we have partnered with Texas vineyards to craft wines that reflect both the rich heritage and vibrant spirit of our region. Known for bold reds, crisp whites, and innovative blends, Llano Estacado combines traditional winemaking with a passion for quality and authenticity. Each bottle is an invitation to experience Texas wine at its finest, made by people who understand that wine is more than a drink—it's a story from vine to glass.

## The Wine

The 2022 Shiraz by Llano Estacado is a bold and expressive red wine that embodies the rich and robust character of the varietal. This wine radiates with a deep garnet color, hinting at the complexity within. On the nose, it offers an inviting bouquet of ripe blackberries, dark cherries, and a touch of vanilla, creating an aroma that's both enticing and comforting. The palate is a dynamic interplay of intense fruit flavors, where the dark berry notes harmonize with subtle hints of spice and oak. This Shiraz is full-bodied with a velvety texture, leading to a long and satisfying finish that leaves a lasting impression.

Whether enjoyed with hearty dishes, grilled meats, or simply as a bold sipper, the 2022 Shiraz from Llano Estacado is a wine that showcases the powerful and elegant nature of this classic grape variety.

## Technical Information

Variety: 100% Syrah

**WINE MAKING:** The 2022 Llano Estacado Shiraz was crafted to highlight the rich, bold character of this expressive varietal. Carefully aged in oak, this wine showcases deep, concentrated flavors of blackberry, plum, and dark cherry, with hints of spice and a subtle smokiness. The oak aging adds complexity, enhancing the wine's full body and giving it a smooth, well-rounded finish. The result is a Shiraz that balances intense fruit flavors with a refined structure, ideal for those seeking a robust and flavorful wine.

**SERVING SUGGESTIONS:** The 2022 Llano Estacado Shiraz is best enjoyed at a serving temperature of 60-65°F (15-18°C) to bring out its rich, bold flavors. This wine pairs beautifully with grilled meats, lamb, barbecue, and hearty stews, where its dark fruit notes and subtle smokiness can complement bold flavors. For an elevated experience, try pairing it with aged cheeses or charcuterie, allowing the wine's spice and depth to shine through.

**AGING:** French Oak and Stainless Steel Tanks

**ALC. BY VOL.:** 14.0%

**Winemaker: Jason Centanni**

Distributed by RNDC



[www.llanowine.com](http://www.llanowine.com)