

VINO FINO

Explore a World of Wine

YALUMBA PARADOX SHIRAZ 2019



Original price was: \$33.99. ~~\$28.99~~ Current price is: \$28.99.



Plush and warming on the palate. This is seriously sexy!

Product Code:	6398	Closure:	Cork
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Barossa Valley	Alcohol:	14.5%
Style:	Red	Grape:	100% Shiraz
Variety:	Syrah / Shiraz	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Over the past few years this has been one of our top selling \$20.00+ Shiraz, seeming to suit the Kiwi palate. It's not the high octane, lots of new oak stereotypical northern Barossa Shiraz, but rather a softer, more gentle velvet-like and savoury style of wine. It is a great combination between the sweet plummy Barossan Shiraz fruit and the brooding savoury, meaty flavours. Plush and warming on the palate. This is seriously sexy!

Winery notes (2018 Vintage)

"As you might expect from its name, the Paradox Shiraz is not what you would expect from a wine from the warmest parts of the northern Barossa Valley. It's a softer, more gentle, velvet-like and savoury style of wine.

Crimson red in colour. An alluring bouquet of wild fennel, boysenberry and rose petals, surrounded in subtle notes of smoky oak. A generous palate with loads of boysenberry, chocolate and plum cake. The wine has a silky texture and finishes with velvet-like tannins, making it a delight to drink."

94/100 Ralph Kyte-Powell, The Real Review (2019 Vintage)

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"This has a very deep purple colour of great extract. The nose shows the sort of easy complexity of old oak married to ripe shiraz fruit that makes for satisfying drinking. Plum, blackberry, licorice and lead pencil aromas lead into a mellow, satisfying mouthful. Integrated ripe tannins dry the finish. A wine of lovely aromatic presence that doesn't rely on sheer power for its impact."

Reviews for the 2018 vintage below...

5 Stars & Number 2, Cuisine Australian Shiraz Tasting, June 2023 (2018 Vintage)

"Looks great in the glass with a dense core colour which shimmers purple at the rim. A youthful wine still, despite time in bottle, with blue fruits, plums and oak characters on the nose and through the dense and fleshy palate. Nice secondary notes are starting to evolve in the glass."

Rated Excellent & 94/100 Cameron Douglas MS, March 2022 (2018 Vintage)

"There's a core of fruit, spice and oak that demand attention with the first nose of this wine - aromas of dark berries and baked raspberry, black currant, dark spices and toasty, sweet-scented barrel. Violets and plums follow along with clove and vanilla then baked clay earthy qualities. Very expressive on the palate with fruit, oak, five-spice and liquorice all revealing their charms at the same time. Firm, ripe tannins, medium+ acidity and a complex layered lengthy finish. Excellent drinking today and through+."

5 Stars & 94/100 Sam Kim, Wine Orbit, March 2022 (2018 Vintage)

"A stylish offering filled with delectable flavours, it's complex and fragrant with blackberry, toasted spice, cedar, a hint of cocoa and tapenade nuances, combined with a concentrated palate offering terrific fruit richness as well as seductive savoury notes, finishing persistent and velvety. At its best: now to 2032."

93/100 Mike Bennie, The Wine Front, February 2023 (2018 Vintage)

"It's a pure-feeling shiraz but with strong DNA of the heartland. Slick texture, smooth as, choc-berry and ripe cherry characters, a reserve and elegance perhaps in all that. Scents similarly set to choc, cherry, berry, with whiffs of mint and anise. Fine tannins go flinty and smoky to finish, with gentle, gummy grip. Feels very gulpable, holds in good concentration but levity and freshness. Moreish stuff, in a quasi-traditional mould, but the sense that the wine is more an expression of fruit than seasoned or worked to a style. Likeable, very much, in that way."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch