

Here's an Elephant in the room you need to acknowledge

Nicholas and Frances Crampton along with winemaker and consultant, Corey Ryan are running Fourth Wave Wines with the most dynamic portfolio of modern wine brands. A unique wine range, Elephant In The Room is created to meet the drinking requirements of their consumers around the globe. The wines gives its drinkers exactly what they want – full-bodied and mouth-filling that deliver maximum pleasure.



Elephant In The Room Chardonnay 2021 Limestone Coast

This pale yellow hued Chardonnay exudes pleasing scents of white peach, stone fruit, struck a match and creamy oak from its perfumed nose. Suggested food pairings for Elephant In The Room Chardonnay include seafood risotto, bay scallop chowder, and avocado and tuna tapas.

Elephant In The Room Pinot Noir 2020 South Australia

The drink features a blood red colour. The vibrant nose exhibits aromas of dark berries and ripe plums, with forest floor hints following close behind. Pair this tempting Pinot Noir from Elephant In The Room with beef Bourguignon, roasted chicken and vegan enchiladas.



Elephant In The Room Merlot 2020 Limestone Coast

Deep ruby in color, Elephant In The Room Merlot was crafted from 90% Merlot and 10% Shiraz. On the nose, the wine exhibits aromas of dark berry fruits. It provided complexity to the wine, alongside red and black fruits flavors evident throughout the medium-bodied palate.



Elephant In The Room Shiraz 2020 Langhorne Creek

Elephant In The Room Stupendous Shiraz displays a dark purple hue. These aromas and flavors are balanced by fine tannins, offering a soft mouthfeel. The finish is supple and captivating.

