



2012 SHIRAZ

Colour

Vibrant purple.

Bouquet

Aromas of chocolate cherries and cream interwoven with nutmeg, cinnamon and cloves.

Palate

Rich front palate of mulberry, plums and black cherries lead into the creamy, vanilla mid palate which is complemented by hints of toast and dark chocolate. The youthful tannins complete the vibrant experience with an injection of fresh toasty oak on the finish.

Winemaking

Moderate temperatures during ripening in Feb and March preserved the bright colour and gave us a powerful dark berry fruit flavour profile. Timing of the harvest period was normal, with most fruit enjoying the moderate ripening conditions and became flavour ripe at balanced sugar and acid levels.

Each batch was open fermented for 7-8 days on skins with low intensity pump-overs conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank or old oak barrels. Most batches spend part of their maturation time in old French and American oak.

Alcohol

14.0% by vol.

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna

Ageing

This wine is made to be enjoyed now while it is fresh, young and fruity.

