



## 2013 SHIRAZ

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### APPEARANCE

Deep red with purple hues.

### BOUQUET

Intense aromas of mulberry, plum and red cherries, interwoven with musk, toast, coffee beans and roasted chestnuts.

### PALATE

Satsuma plums and black cherries lead into the creme caramel mid palate which is complemented by lashings of buttered toast and dark chocolate. The rich juicy tannins fill the back palate, with some youthful grittiness providing a tactile experience that makes the wine a great foil when consumed with food.

### WINEMAKING

2013 had a warm ripening season, with harvest occurring between mid February and mid March. This gave the resulting wine a powerful, dark berry fruit flavour profile and soft, ripe tannins. Timing of the harvest period was slightly earlier than most years, with the fruit enjoying warm temperatures which allowed the development of powerful but fresh flavours that balance the wine's richness and intensity.

Each batch was fermented for 7—8 days on skins with low intensity pumpovers conducted to preserve the primary fruit flavours. The wine was then pressed off to finish fermentation in tank and older French and American oak.

### ALCOHOL

14.5% by vol.

### WINEMAKERS

Scott Zrna & Ben Tanzer

### AGEING

This Shiraz is made to be enjoyed now while it is fresh, young and vibrant but has the capacity to develop and soften given time in bottle.

