



2013 SHORT ROW SHIRAZ

APPEARANCE

Deep purple / crimson with purple hues.

BOUQUET

Fresh aromas of plums, black cherry, mulberry and roasted chestnuts, intertwined with black cardamom, nutmeg and dark chocolate

PALATE

Rich, fruit driven front palate is jam packed with plums, raspberries and black cherries while the mid palate shows crème caramel dressed with intense dark chocolate. Fruit richness and a luscious mid palate is the hallmark of this wine style, with sympathetic and balanced oak completing the traditional Shiraz flavor and structural profile. The youthful grape tannins provide a tacky texture and firm length that will soften and integrate with age.

WINEMAKING

This wine is selected from intense and powerful Shiraz parcels from our best McLaren Vale vineyard blocks, with the variation in sites contributing different layers of flavour and tannin texture that define the wine. Harvest took place when the individual vineyard fruit flavours, grape tannins and acids all reached maturity.

2013 was a warm and compact vintage with mild nights to warm days during the ripening period, leading to rich and intense fruit flavours and big, firm tannins. Shiraz harvest began mid February and finished in mid March, with most of the components for this wine coming in during late February and early March.

Fermentation on skins went for 7 - 10 days, with 90% of the wine completing fermentation in barrel for added texture and to advance the integration of oak and grape tannins. During maturation, the wine from each vineyard batch is targeted with appropriate oak styles to produce an array of base wines for us to use in blending. Our oak barrels are sourced from coopers in France, USA and Australia and predominately undergo seasoning for 3 years. Maturation was for 20 months in both new, one and two year old oak barrels.

The components are selected for this wine based on their fruit intensity, richness, structure and the integration of oak.

ALCOHOL

14.5% by vol.

WINEMAKERS

Scott Zrna & Ben Tanzer

AGEING POTENTIAL

Approachable from mid 2015 its peak drinking should be 2016 - 2026

AWARDS

Gold Medal, China Wine & Spirits Awards Best Value, China 2015

Gold Medal, Berlin Wine Trophy, Germany 2015

Gold Medal, Catavinum World Wine and Spirits Competition, Spain 2015

Silver Medal, Mundus Vini Spring, Germany 2015

Silver Medal, Concours Mondial de Bruxelles, Belgium 2015

Bronze Medal, Decanter World Wine Awards, England 2015

Bronze Medal, International Wine Challenge : Tranche 2, England 2015

