



2014 RED BARON SHIRAZ



APPEARANCE

Vibrant purple.

BOUQUET

Plum and red cherry aromas jump out of the glass supported by fresh toast, raspberry and rhubarb characters all interwoven with cinnamon and nutmeg.

PALATE

Rich front palate of plums and red cherries lead into the caramel and chocolate mid palate which is complemented by hints of roasted nuts and smoky toast. The youthful tannins complete the vibrant experience with an injection of subtle structural oak on the finish.

WINEMAKING

2014 had a moderate ripening season, with harvest occurring between mid February and mid March. These conditions gave the resulting wine a fresh red berry fruit flavor profile and ripe soft tannins. Timing of the harvest period was in line with most years, the fruit enjoyed the moderate temperatures which preserved the vibrant fresh flavours that balance the wines richness and intensity.

Each batch was fermented for 7-8 days on skins with low intensity pumpovers 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

14.5% by vol.

WINEMAKERS

Scott Zrna & Ben Tanzer

AGEING POTENTIAL

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

