



2013 RESERVE SHIRAZ

APPEARANCE

Intense, deep purple.

BOUQUET

Red cherry and plum fruit flavours layered with cinnamon and nutmeg, dark chocolate and liquorice with hints of rhubarb and buttered toast.

PALATE

The full flavoured palate with plums, black cherries, rhubarb and strawberries, with liquorice and milk chocolate filling out the mid palate. The wine finishes with great balance and elegance, and is characterised by rich dark chocolate, roast nut, vibrant acidity and firm structural grape tannins. These tannins give the wine excellent length and will become richer and soften as the wine ages, and will reward those who can cellar this release.

WINEMAKING

Sourced from premium selected McLaren Vale vineyards blocks with a range of soil types contributing structural and flavour complexity. Soils include Bay of Biscay, grey loam, and red gravels. 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 and to warm days during the ripening period. This meant the fruit flavours were rich and intense and the tannins were big and firm. The Shiraz harvest began mid February and finished in mid March, with most of the components for this wine came in late February and early March.

Fermentation on skins was for 8 - 10 days, with all 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 was targeted with appropriate oak styles to maximise its potential and produce the most complex and complete wine bases possible prior to blending. Our oak barrels are sourced from coopers in France, USA and Australia and are seasoned for 3 years. Maturation was for 21 months in both new and one year old oak barrels.

Barrel by barrel selection took place during all stages of fermentation and barrel maturation to ensure only the best Shiraz barrels were selected for the final blend. Final blend proportions were determined purely by quality, balance and style.

ALCOHOL

14.5 % by volume

WINEMAKERS

Scott Zrna & Ben Tanzer

AGEING POTENTIAL

Drinking best up to 2028. This wine opens up and expresses the rich aromas and flavours if decanted for up to 2 hours prior to consumption. Our Shiraz is an exquisite accompaniment for full flavoured food, but is sufficiently complex and satisfying to be savoured on its own.

AWARDS

Excellent Classification, Langtons Classification of Wine VI
Best of Show Australia Red; ProWein, Mundus Vini Spring, Germany 2015
Great Gold Medal, Catavinum World Wine & Spirits Competition, Spain 2015
Great Gold Medal, Mundus Vini Spring, Germany 2015
Gold Medal, Berlin Wine Trophy, Germany 2015
Silver Medal, International Wine Challenge : Tranche 2, England 2015
Silver Medal, Concours Mondial de Bruxelles, Belgium 2015
96 points "James Halliday's 5 Top Reds for your Cellar" 2015

