

2011 RESERVE SHIRAZ

Appearance

Intense, deep purple.

Bouquet

Red cherries and plum fruit flavours layered with smoked salami, fresh toast, milk chocolate and a spicy mix of cinnamon, black cardamom and black pepper.

Palate

The palate full flavoured with plums, black cherries and raspberries, with the blackberries and vanilla cream filling out the mid palate. The wine finishes with great balance and elegance, and is characterised by milk chocolate, toasty caramel oak and vibrant, youthful grape tannins. These tannins give the wine excellent length and will become richer and soften as the wine ages, although the seamless integration of oak tannins means the wine is approachable while young.

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. 2011 was a cool ripening and harvest season which provided us with a pre-dominately red fruit profile rather than the usual black fruit dominance, crisper acidity and more elegant structural tannins.

The harvest began later than usual in 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 vol.

Winemaker

Scott Zrna

Viticulture

Nick Wiltshire

Ageing Potential

Drinking best up to 2024. 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 V
Australia Special Prize & Citadelles Trophy, Les Citadelles du Vin 2013
Great Gold Medal (between 95 & 100 points) International Wine Guide, Spain 2013
Gold Medal, Alliances du Monde International Wine & Barrel Competition 2013
Gold Medal, Hong Kong International Wine & Spirit Competition
Gold Medal (Number 2 of Top 10 wines), Alliances du Monde 2013
Gold Medal, AWC Vienna International Wine Challenge 2013
Gold Medal, China Wine & Spirits Awards 2013
Gold Medal, New Zealand International Wine Show 2013
Gold Medal, International Wine Contest Zürich (Expovina) 2013
Gold Medal, Les Citadelles du Vin 2013
Gold Medal, Berliner Wein Trophy Summer 2013
Silver Outstanding Medal, International Wine & Spirit Competition 2013
Silver Medal, Mundus Vini Great International Wine Awards 2013
Silver Medal, Japan International Wine Challenge 2013
Bronze Medal, Great Australian Shiraz Challenge 2013
Category Winner, (\$50-75) Winestate Magazine World's Greatest Shiraz Challenge Sept/Oct 2013
5 Stars, Winestate Magazine World's Greatest Shiraz Challenge Sept/Oct 2013

