



2012 RESERVE SHIRAZ

APPEARANCE

Intense, deep maroon.

BOUQUET

Black cherry and plum fruit flavours layered with cinnamon, cloves and nutmeg, dark chocolate and hints of sage and fennel seed.

PALATE

The full flavoured palate has flavours of plums, black cherries and raspberries, with liquorice and creamy vanilla filling out the mid palate. The wine finishes with great balance and elegance, and is characterised by rich dark 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.

2012 was an early and compact vintage and the cool nights and mild to warm days during the ripening period meant we could pick when the flavour was exactly right and the fruit was in excellent condition and balance.

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.

WINEMAKERS

Scott Zrna & Ben Tanzer

VITICULTURE

Nick Wiltshire

AGEING POTENTIAL

Drinking best up to 2025. 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.

PRESS REVIEWS

"Intense, very good, deep, red colour with some violet notes. Very typical of this special wine growing region (McLaren Vale). Very clear, intense nose with good varietal character, hints of spices and a touch of lightly-toasted wood. Very well balanced on the palate with soft tannins and a strong personality."

— *Danio Braga President of Brazilian Association of Sommeliers*

AWARDS

Excellent Classification, Langtons Classification of Wine VI

Australia Special Prize, Les Citadelles du Vin 2014

Great Gold Medal, Catavinum World Wine and Spirits Competition 2014

Gold Medal, Hong Kong International Wine & Spirit Competition 2014

Gold Medal, AWC Vienna 2014

Gold Medal, Shanghai International Wine Challenge 2014

Gold Medal, Les Citadelles du Vin 2013

Gold Medal, Berlin Wine Trophy 2014

Gold Medal, Mundus Vini Spring 2014

Silver Medal, China Wine & Spirits Awards 2014

Silver Medal, Syrah du Monde 2014

Silver Medal, Concours Mondial de Bruxelles 2014

Silver Medal, Challenge International du Vin 2014

94 points (Gold Medal) Wine Showcase Magazine New Release Tasting May 2014

4.5 Stars, World's Greatest Shiraz Challenge Tasting Winestate Magazine

September / October 2014 (Finalist for Wine of the Year Awards)

