

COONAWARRA *Estate*

2017 SHIRAZ

A classic, full-flavoured and elegantly structured cool-climate wine showing the true expression of Coonawarra.

Variety:

100% Shiraz

Vineyard:

The fruit is sourced entirely from our Magarey Vineyard located at the northern end of the terra rossa strip. Yield was approximately 5 tonnes per hectare.

Vintage Conditions:

A cool growing season with above average winter rainfall led to a more traditional Coonawarra Vintage. The cooler spring conditions caused delay in budburst and flowering. A mild summer coupled with variable weather resulted in a late start to harvest.

Vinification:

Fermented in open top fermenters, a portion of the wine was pressed off skins at 2 baumé in new oak, whilst the remainder was pressed upon dryness. The wine was matured in a mix of new and second fill French oak barrels for 18 months prior to bottling.

Tasting Notes:

Colour: Deep, dark youthful red hues

Aroma: Intense dark cherry with a hint of black pepper and lifted aromas of mocha and vanilla from the partial barrel fermentation.

Palate: Structured and powerful, sweet red berry and chocolate notes contribute to a smooth, velvety texture. A firm, balanced tannin structure gives the wine an excellent persistence of flavour.

Peak drinking: Having developed well in the bottle, this wine is ready to drink now or cellar 6-8 years.

Wine Analysis:

Alcohol 14.5%

Total Acidity 6.3g/L

pH 3.53

