

# **2014 CLOVERLEAF SHIRAZ**

Cloverleaf Shiraz is a classic full flavoured, 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. This area is known for being a preferable growing location for Shiraz. in Coonawarra. The yield was 6 tonnes per hectare

### Vintage Conditions:

Season 2014 in Coonawarra will be described by most, as one of the longest on record starting mid February and finishing in the first week of May. Overall it was a perfect extended dry and mild ripening season allowing optimum flavour, colour and tannin development which will deliver a classic Coonawarra Vintage.

## Vinification:

Fermented in open top fermenters, a portion of the wine was pressed off skins at 2 baumé to finish ferment in new oak, whilst the remainder was pressed upon dryness and racked into oak. The wine was matured in a mix of new and second fill French oak barrels for 22 months prior to bottling.

# **Tasting Notes:**

**Colour:** Deep, dark youthful red.

**Aroma:** Intense dark ripe cherries with a hint of black pepper and lifted aromas of mocha and vanilla from the barrel fermentation and a hint of black olive.

**Palate:** Structured yet powerful, layers of fruit are framed by restrained creamy oak. 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:** Very approachable now, but careful cellaring will allow further development with bottle age, up to 10 years.

Wine Analysis:

Alcohol 14.0% Total Acidity 5.8g/L pH 3.37 Residual Sugar 1.5g/L



