



2015 Barossa Valley Shiraz

Vintage Conditions

The 2015 season in the Barossa Valley has been quoted by winemakers as being an outstanding vintage. With good rain in early January of 2015 and above average falls in early winter, Barossa vines were well placed for a successful season with perfect ripening conditions. February was warm with no heatwave conditions which allowed the vines to flourish. The robust Barossa red varieties, including Shiraz, showed strong colours and rich flavours amongst a superior yield for those areas not affected by frost that year, that was higher than the previous two years.

Fruit Sourcing

Barossa Valley Vineyard – Marananga, Barossa Valley, SA North-westerly facing aspect, rows East-West, 20 yo vines.

Vinification

Fully destemmed, 2 weeks on skins in open top fermenters, bag pressed

Oak Maturation

18 months in 30% new French oak, 70% seasoned French

Cellaring

Estate cellared 3.5 years, drink now to 2025

Technical Details

Alc/Vol: 15%

Standard drinks: 8.9

Allergens: Contains Sulphites

Others: Vines trained on bilateral cordons, spur pruned.

Tasting Notes

Colour

A deep purple hue of medium intensity.

Nose

An elegant nose of oak derived spice, blackberry and red berries supported by dark and toasted black pepper tones provide a firm structure with a persistent velvety tannin.

Palate

The palate still shows juicy red fruit and soft oaky notes that give length to the finish. Layered and elegant in a slightly more restrained style.