



TERRANU  
W I N E S

## 2017 Coonawarra Shiraz

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### Vintage Conditions

The approach to the 2017 vintage in Coonawarra saw a cool growing season and above average winter rains. Climate conditions during the growing season saw harvest commence towards the end of March and continue through to early May. Coonawarra has not had a vintage commence this late since its acclaimed 2004 vintage. The start of vintage saw white grapes with good varietal definition and the reds, albeit at lower sugar levels than recent vintages showing excellent colour and concentrated fruit flavours. Only the highest quality fruit in the Coonawarra was harvested due to a large rain event toward the end of April, resulting in a yield similar to previous years. Shiraz has been a standout variety in this vintage.

### Fruit Sourcing

Coonawarra

### Vinification

Machine harvested and transported directly to winery for crushing. On skins for 5-10 days with multiple daily ferment operations, pressed, racked and malolactic once GF dry.

### Oak Maturation

French Oak.

### Cellaring

Ready to drink now, or cellar up to three years.

### Technical Details

Alc/Vol: 13.9%

Acidity: 5.6 g/L

Residual Sugar: 3.4 g/L

pH: 3.57

Standard drinks: 8.2

Allergens: Contains Sulphites

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### Tasting Notes

#### Colour

Crimson red.

#### Nose

Lifted plums and berries with oak nuances.

#### Palate

Soft, velvety mid-palate with rich tannins and a balanced, elegant finish.

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