



PANDEMONIUM ESTATE

The Barbos

2014 Shiraz Tempranillo

WINEMAKING

The Estate fruit for the 2014 Shiraz Tempranillo was machine harvested in the cool of the early morning. Each variety was harvested and passed through the crusher/destemmer separately. The resultant musts were transferred to static upright fermenters and inoculated with yeast – the ferment temperature controlled to 28°C. Post fermentation and maceration on skins the wine was pressed-off and transferred to seasoned French oak barriques for 18 months maturation. The components were racked to tank and blended before being lightly filtered.

TECHNICAL DETAILS

Region:	Swan Valley
Variety:	Shiraz (50%) and Tempranillo (50%)
Alcohol:	14.4%
pH:	3.55
TA:	6.5 g/L
Residual Sugar:	Nil

COLOUR

A deep and bright ruby red colour.

AROMA

Intense, spicy, red/black fruits with an underlying licorice and black jube aroma.

PALATE

A dry, soft and plush tannin structure with a lick of seasoned oak. Flavours of rich, ripe and plump black plum that builds through the mid-palate. A plush and full-bodied wine with a medium to long savoury finish.

