



# LOT THREE

## SINGLE VINEYARD SHIRAZ MCLAREN VALE 2014

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*SUB-REGION:* Blewitt Springs

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*VARIETIES:* Shiraz

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*SKIN CONTACT:* 6 days

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*OAK TREATMENT:* New French oak puncheons

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*BARREL MATURATION:* 18 months

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*BOTTLE WEIGHT:* 1.61 kg

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*CASE WEIGHT:* 9.9 kg

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*BOTTLE BARCODE:* 9314 7330 0240 0

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*WINEMAKERS:* James Mungall & Ben Heide

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*ALC/VOL:* 14%

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*pH:* 3.45

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*TITRATABLE ACID:* 6.56 g/L

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*RESIDUAL SUGAR:* 1.25 g/L

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*CLOSURE TYPE:* Natural cork

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*CASE CONFIGURATION:* Stand-up 6

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*PALLET CONFIGURATION:* 24 cases /layer, 4 layers /pallet

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*CASE BARCODE:*

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*CELLARING POTENTIAL:* 15+ years

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### VINEYARD

Our vineyard at Lot Three Elliot Road, Blewitt Springs was planted to Shiraz through the 1960s on the ancient 56 million year old soil known as North Maslin sand. An elevation of 156 metres, sandy free draining soil and mild to warm climate create an ideal growing medium for our old vines.

### VINTAGE

A multitude of weather events through spring and summer made the 2014 growing season a challenge. Despite this, fruit quality was very good with lower yields resulting in wines that display excellent intensity.

### VINIFICATION

Selected blocks in the Lot Three vineyard, Blewitt Springs were hand picked at optimum tannin and flavour ripeness and transported to the historic Patritti winery at Dover Gardens for vinification. The fruit was cold soaked to extract maximum colour from the grapes. Fermented on skins for six days in a static fermenter, the free-run juice was then drained and allowed to settle overnight. The ferment was transferred into predominantly new French oak puncheons and matured for 18 months.

