



# SAPERAVI

## BAROSSA VALLEY

### 2014

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*REGION:* Barossa Valley

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*VARIETIES:* Saperavi

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*SKIN CONTACT:* 7 days

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*OAK TREATMENT:* 50% new American oak

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*BARREL MATURATION:* 24 months

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*BOTTLE WEIGHT:* 1.465 kg

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*CASE WEIGHT:* 9.2 kg

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*BOTTLE BARCODE:* 93 147 3300 1977

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*WINEMAKERS:* James Mungall & Ben Heide

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*ALC/VOL:* 14.5%

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*pH:* 3.59

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*TITRATABLE ACID:* 6.7 g/L

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*RESIDUAL SUGAR:* 0.5 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:* 32 cases /layer, 4 layers /pallet

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*CASE BARCODE:*

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*CELLARING POTENTIAL:* 20+ years

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#### *REGION*

With over 160 years of continuous winemaking, the Barossa Valley is one of the best known wine making regions on the world. The climate is warm with low rainfall, producing flavourful wines that exhibit both depth and complexity.

#### *VINTAGE*

2014 will go down in history as a very challenging year, with a record breaking heatwave in January before the wettest February in over 40 years. Despite this, the fruit quality was very good with lower yields resulting in wines that display excellent intensity.

#### *VARIETY*

Native to Georgia the name of the variety is literally translated to 'ink'. Characteristically, the berries have dark pink flesh and very dark skins producing wines that are deeply coloured. The vines are adaptable, with Australian cool climate regions attracted to its ability to survive cold winters, but also grown in warmer regions as well.

#### *VINIFICATION*

After harvest the grapes were warm soaked in small batches for one day to develop the deep colour this variety is known for. Fermented on skins for seven days with gentle extraction and minimal pump-over the wine was regularly tasted to ensure the correct balance of flavour, tannin and acidity was produced. Gently pressed, the wine was transferred into 50% new American long-toast oak where it was matured for 24 months before bottling.

