



J P B

LIMITED RELEASE SHIRAZ MCLAREN VALE 2016

SUB-REGION: Blewitt Springs

VARIETIES: Shiraz

SKIN CONTACT: 9 days

OAK: 80% new, 60% American, 30% French puncheons

BARREL MATURATION: 16 months

BOTTLE WEIGHT: 1.515 kg

CASE WEIGHT: 9.5kg

BOTTLE BARCODE: 9314 7330 0239 4

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14.5%

pH: 3.55

TITRATABLE ACID: 6.3 g/L

RESIDUAL SUGAR: 2.05 g/L

CLOSURE TYPE: Natural cork

CASE CONFIGURATION: Lay-down 6

PALLET CONFIGURATION: 16 cases /layer, 6 layers /pallet

CASE BARCODE:

CELLARING POTENTIAL: 20+ years

VINEYARD

The fruit for this wine is sourced from selected rows in the family's own Blewitt Springs vineyard in the McLaren Vale region. Planted in 1960, the vineyard's free draining sandy soil, mild to warm climate and high elevation create a site perfectly suited to growing premium low yielding Shiraz grapevines.

VINTAGE

The season started mild with below average rainfall before well timed rain in January. Yields were above average across most varieties with reds from this vintage showing ideal fruit flavour, acid and tannin balance. 2016 is considered by many to be the best 'all round' vintage for some time.

VINIFICATION

Harvested from the estate's Blewitt Springs vineyard at approximately 1.8t per acre, the fruit was crushed, destemmed and soaked for two days prior to fermentation to extract maximum colour without the production of alcohol. Fermented on skins for eight days before pressing, the wine was transferred to 80% new oak Puncheons (70% American, 30% French) to undergo malolactic fermentation. Following MLF the wine was aged in barrel for 16 months before bottling without fining or filtration.

