



JPB

LIMITED RELEASE SHIRAZ MCLAREN VALE 2017

SUB-REGION: Blewitt Springs

VARIETIES: Shiraz

SKIN CONTACT: 8 days

OAK: Predominantly new American and French oak

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: 3.48

TITRATABLE ACID: 6.9 g/L

RESIDUAL SUGAR: 0.6 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

A cool spring with high rainfall meant soils were wet and flower development was delayed, the catalyst for a late vintage. Warm, dry conditions with a few bursts of heat through the ripening period and into autumn allowed fruit to develop full colour with good flavour characteristics.

VINIFICATION

Harvested from the estate's Blewitt Springs vineyard at approximately 1.9t 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 predominantly new American and French oak barrels to undergo malolactic fermentation. Following MLF the wine was aged in barrel for 16 months before bottling without fining or filtration.

