



SAPERAVI

BAROSSA VALLEY

2017

<i>REGION:</i> Barossa Valley	<i>ALC/VOL:</i> 14.5%
<i>VARIETIES:</i> Saperavi	<i>pH:</i> 3.56
<i>SKIN CONTACT:</i> 7 days	<i>TITRATABLE ACID:</i> 6.2 g/L
<i>OAK TREATMENT:</i> 10% new American 20% new French oak	<i>RESIDUAL SUGAR:</i> 2.2 g/L
<i>BARREL MATURATION:</i> 18 months	<i>CLOSURE TYPE:</i> Screwcap
<i>BOTTLE WEIGHT:</i> 1.465 kg	<i>CASE CONFIGURATION:</i> Stand-up 6
<i>CASE WEIGHT:</i> 9.2 kg	<i>PALLET CONFIGURATION:</i> 32 cases /layer, 4 layers /pallet
<i>BOTTLE BARCODE:</i> 93 147 3300 1977	<i>CASE BARCODE:</i>
<i>WINEMAKERS:</i> James Mungall & Ben Heide	<i>CELLARING POTENTIAL:</i> 20+ years

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

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.

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 10% new American and 20% new French oak where it was matured for 18 months before blending and bottling.

