



2014 Shiraz

Grape Variety: 100% Shiraz

Vineyard Soils: loam over Mintaro slate

Vine Age: Shiraz planted in 1985

GI – Clare Valley, Polish Hill

Summary:

Kaesler own vineyards in the Watervale and Polish Hill sub-regions of the Clare Valley. For the 2014 Clare Wine Co Shiraz the fruit was sourced from the Polish Hill vineyard, from plantings that date back to the mid-1980s.

Vinification:

Fruit was harvested at 3.32am. I remember this as I was listening to the wind chimes drinking my first of many coffees for the day, before leaving my house and heading off to set up for an early morning start. As with all our estates, after harvesting the fruit was transported to Kaesler in the Barossa Valley for processing.

The wine was fermented at a medium temperature (26-30 Degrees centigrade) in stainless steel for 7 days, then pressed to tank to let sit for one day before racking to barrel.

The 2014 Shiraz was matured for 12 months in 25% new French oak, and 75% 3 and 4 year-old French oak barriques. This has given the wine a hint of oak whilst still allowing the fruit to dominate.

ALC 14.5% pH 3.66 TA 5.26 g/l

Tasting Note:

Nose: Intensely fruity with an aromatic herbal note of rosemary

Palate: Rich, fruit-forward and full bodied, though with a lingering and delicate aftertaste of violets

Notes: The 2014 Shiraz is the perfect partner to a lamb roast or hearty Southern French cuisine. This Shiraz offers an elegant, easy drinking style. Enjoy now in its youth or over the next 5 years.

