

# 2017 VINEYARD SELECTION SHIRAZ

Clare Valley  
SOUTH AUSTRALIA

## Vineyard

The fruit for this wine was sourced from well-renowned Schobers vineyard, located in the Clare Valley wine region. The vines were planted on a western-facing slope, on deep red loam over limestone. The vineyard has been dry grown since planting.

## Growing Conditions

2017 produced one of the latest-ripening vintages of the last decade. Heavy spring rain continued through to the start of summer, delaying the ripening process by almost a month. This resulted in a satiated soil profile, leading to greater vine growth and consequentially more fruit shading. The autumn period was remarkably dry, allowing ripening to proceed without disease pressure. The overall result was good yields, elegant wine structure and distinct varietal flavours.

## Winemaking

Prior to fermentation the fruit received a four-day cold soak in open-top fermenters, to softly extract the dark fruit flavours and perfumes of the berries. Cool fermentation over a five-day period retained aromatic intensity. Regular pump-overs maximised colour, flavour and tannin extraction. The wine was pressed off skins to a selection of 35% new French oak and 65% second use French and American oak hogsheads, spending 20 months in barrel total. Rigorous barrel selection occurred prior to creating the final blend.

## Winemaking Notes

The wine is a deep, vibrant red with a bouquet of cherry, boysenberry and cranberry. Barrel maturation in French oak provides a sweet nutty complexity to the aroma. The palate shows fruit sweetness, soft tannins and a smooth seamless mouthfeel. Cellared correctly, this wine will continue to reward for up to 15 years in the bottle. The optimal drinking time is 3 to 5 years, although it can also be enjoyed in its youth.

**Analysis** -pH 3.53 | Alc. 14.5% | TA 6.6 g/l

