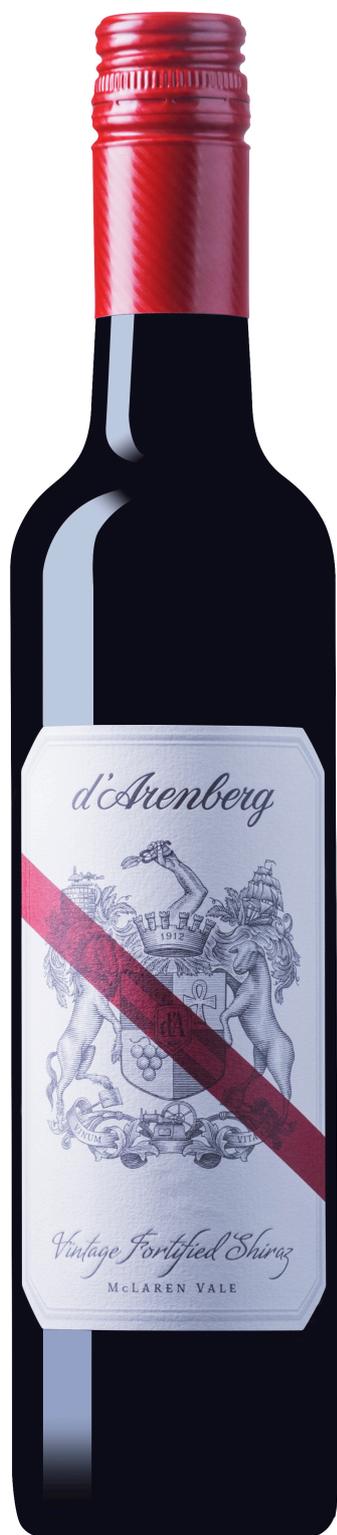


VINTAGE FORTIFIED

Shiraz 2014

McLaren Vale, Shiraz (100%)



The Name

From the first declared vintage in 1928, our fortified wines have been Shiraz based, and the vines that produced the original vintage still provide the grapes for this wine. These old vines are stumpy, gnarled and deep rooted, distinguished by their small bunches of highly coloured and intensely flavoured grapes.

The Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and a small amount of fine, fortifying brandy spirit is added, ending fermentation and retaining the sweet fruit richness of the style. The Vintage Fortified does not spend any time in wood prior to bottling.

The Characteristics

What a luxurious wine. So lifted on the nose, laden with sweet berry fruit and peppery spice. Then that palate oozing sweet black and raspberry liquorice which completely balances out the elevated alcohol. Thick and concentrated but somehow still fresh. Mid palate generosity gathered back together with fine stony tannins that draw the wine out to a long, long finish. Rich, warm and lingering. All that's missing now is the open fire.



Alcohol	19.0%	Residual sugar	102.5
Titratable acid	5.9	pH	3.41
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton