



FINE AUSTRALIAN WINES

# LIMITED RELEASE

## 2018 Barossa Valley SHIRAZ



### Winemaking

A fantastic vintage across the Barossa, with little rainfall recorded in the lead up to harvest resulting in no disease pressure. On the 12th March the Ebenezer block was harvested and transported to the winery to be fermented in sweeping arm fermenters at 25 to 28 degrees. Pressed at one baume, the wine was racked into stainless steel for malolactic fermentation and then transferred to oak - 80% French with 40% new oak and 20% American Oak for 12 months. Planted in 2013, 2018 was the first vintage we were able to work with this fruit - and it was so exceptional we decided to bottle a small parcel on its own. The best barrels have been selected and a dash of Mount Lofty Shiraz was added for extra weight and complexity.

### Tasting note

Red with vibrant purple hues, this Shiraz exhibits powerful yet complex aromas of black cherries with hints of spice complemented by delicate toasty oak characters. The palate is full flavoured with an abundance of black plum, dark cherry and subtle vanillin oak.

### Region

Barossa Valley

### Wine Analysis

Alcohol: 14.65%  
TA: 6.86 g/l

pH: 3.45  
RS: 1.70 g/l

### Style

Dry, full bodied

### Food Match

Enjoy with Char Grilled Steak or Slow cooked game.

### Cellaring

Super premium quality, this Shiraz is made for drink now but will withstand mid term cellaring for 3-8 years.

James Ceccato,  
Winemaker





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### Packaging Detail

**Range:** Limited Release

**Product:** Shiraz

**Approx. Case Weight:** Case Weight: 8kg

**Bottle Barcode No:** 9335966005143

**Carton Barcode No:** -

**Bottle:** Super Premium Claret - (AG-027)

**Bottle Weight (grams):** 732

**Package Weight (grams):** 1458

**Bottle Dimensions (hxd):** 329mm x 75mm

**Carton Size:** 6 pack

**Carton Dimensions:** 230mm x 156mm x 335mm

**Slipsheet Configuration:** 128 (domestic) - 84 (export)



Carton