



LAKE DOCTOR

SHIRAZ | LANGHORNE CREEK | 2018



Named after the house-cooling breeze of our 'Lake Doctor' which arrives from the Great Southern Ocean direct from Antarctica and revives vines and vigneronns alike in the peak of summer.

Drink with anything off the grill (preferably charcoal), and especially a second glass. Not just about the fruit, it's earthy too and what we have always loved about Langhorne Creek is they produce cracker wines - consistently.

The fruit for the Lake Doctor comes from a single block in the heart of the Langhorne Creek. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new & well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Deep purple colour with royal purple hue. Pepper spice and a hint of dark berry fruit in the nose. Plum pudding and blackberry pie, with just a waft of violets. Rich and soft entry with fragrant red fruits. Some tangy cedar and dried spice characters. Juicy round blackberry sweetness follows, tempered with a clotted crema texture with taut but typical Shiraz tannin. A basket full of juicy fruit flavour that fans out in the mouth with rolling soft, fine-grain fruit tannin. Minutes later, the flavour still lingers.

Will drink great now, especially with anything off the grill, should cellar well as previous vintages.

A fabulously stylish Shiraz, one which offers Spicy, juicy Plum Pudding flavour with rolling soft, fine-grained Cedar tannin.

"Tonights forecast ... 99% chance of wine"

Anon

Vital Statistics

Varietal Blend: 100% Shiraz

GI: Langhorne Creek

Alcohol by Volume: 14%

TA: 6.2 g/L

pH: 3.48

Glucose/Fructose: 0.8 g/L

750mL: 933039 1000 015

Dozen: 1933039 1000 012

Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.
- French and American oak barrels (new and seasoned). At the time of bottling, this wine contained:
- 114 ppm Total SO₂
- 49 ppm Free SO₂



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