



Appellation

Rosenzweig Vineyard &
Vine Vale Sands
Vineyard
Barossa Valley

Harvest Dates

February 28th &
March 3rd 27th, 2015

Varietals

100% Shiraz
Old Vine Selections

Skin Contact

8 days

Aging

24 months in 25% New
French oak Hogshead
barrels with the remainder
seasoned French and 12%
American Oak

Release Date

September 2019

Head of Winemaking

James Rosenzweig

Vignerons

James Rosenzweig
Jake Rosenzweig

SHIRAZ 2015

ANGASTON ROAD

DISTINCTIVE ROADS

BAROSSA VALLEY, SOUTH AUSTRALIA

VINEYARD NOTES

In 2015 we barrel selected fruit from 2 of our family vineyards. The Vine Vale Sands vineyard which is grown on heavy white sandy loam over brown and red clay. The vines are trained to the Rosback system with lift wires and cane pruned.

The Rosenzweig vineyard which is grown on sandy brown loam over red clay and a deep limestone mix. The vines are trained to the Rosback system with lift wires and cane pruned.

HARVEST NOTES

August and Spring were drier and had warmer days (1-4C) than average, meaning the vines got away to a good healthy start. There were mid-late spring frosts and in the second week of January a nice amount of rain fell, which kept vines healthy and grapes ripening. February did nothing to stop the ripening or hinder quality, being warm to hot: 2.5C warmer than average during the day, cool at night and almost completely dry.

Destemming only of fruit with 8 days on skins, pumped over and plunged twice daily, open cage bag pressed, 28% wild yeast ferment. Once complete we must extract the juice from the skins, and we do that with our computer controlled open slot air bag press to barrel. The wine undergoes malolactic fermentation then we rack and return to barrel for maturation.

French barrels (25% new French balance seasoned French with 12% American barrel) are tasted for style and blended for bottling.

Cellar Door \$85