



TASTING NOTES

Farmer's Leap Shiraz

VINTAGE

2018

SOURCE

100% Padthaway

VARIETIES

100% Shiraz

ANALYSIS

Alcohol 14.5%

AROMA

Showing lifted aromas of aromatic sweet spice as well as plummy and berry fruits and hints of dried mint and licorice.

PALATE

The palate shows lovely fresh blueberry and blackcurrant fruit flavours, along with floral woody herbs, hints of mint and toasty, earthy spice. The wine shows freshness and finesse, is well balanced with fine lingering tannins.

VINEYARD

Sourced from two sites in close proximity; one with red clay over limestone providing richness and intensity, the other at the base of the hillside on a sandy loam soil also over limestone-which provides freshness and elegance to the wine.

MATURATION

The fruit was fermented on skins for eight days before being pressed and transferred to barrel for 18 months maturation. A mix of 85% French and 15% American oak was used. 15% in new barrels.

AWARDS

Sam Kim Wine Orbit – 93 points

