

KIES

KIES FAMILY WINES 2018 DEDICATION SHIRAZ



The finished wine was matured over 2 years in 40% new French and American oak hogshead barrels, which has given it a robust structure. It is a big Shiraz, with the traditional Barossa shiraz flavours.

Rich old Barossa shiraz with mulberry, tobacco, leather, and light oak overtones. A big wine with long flavours and rewarding characteristics, full of plummy fruit balanced by abundant soft tannins.

Grapes are harvested at approximately 14.5 Baume when flavours display juicy berry, black pepper and spicy dark fruits. Grapes are destemmed to an open top fermenter and must is inoculated with cultured yeast and allowed to ferment between 25-30°C until dry.

The cap is pumped over and splashed twice daily allowing plenty of air into the ferment for a minimum of 10 days. Once primary ferment is completed the must is bag pressed and racked to 40% new French oak until completion of malo.

Upon completion wine is racked out of barrel to tank, acid adjusted and put back to same barrels where they are allowed to mature for 18-24 months before bottling.

OAK

American Oak and
new French oak 18-24 Months

SOIL CONDITIONS

The soil structure changes
as you move down the rows,
adding to the complexity.

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**S I N G L E V I N E Y A R D
E S T A T E G R O W N**

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