# 2017 THE GOSLING SHIRAZ





### **Technical Notes**

Varietal composition: 100% Shiraz,

Region (GI): Estate grown

Marananga,

Barossa Valley

Winemaker: Matt Reynolds

Alcohol: 15% alc/vol

pH: 3.61

TA: 5.7g/L

Residual Sugar: 0.63g/L

Bottled: 27 August 2018



## **Vintage Conditions**

2017 vintage was set by a near perfect growing season with a long-awaited wet winter with rainfall well above the long-term average. With one of the wettest spring seasons on record, this minimised the risk of frost damage. Cooler than average spring and summer temperatures ensured a long, slow growing season allowing intense flavour development and retention of natural grape acidity. Harvest was two weeks later than normal as a result of late January and early February rainfall.

#### **Vineyard Selection**

The Gosling Shiraz sourced from several blocks within the Schubert Estate vineyard located in the sub-region of Marananga in the Barossa Valley.

## Winemaking

The Shiraz grapes are hand-picked, destemmed and fermented in 5 tonne open top fermenters with twice daily pump-overs to achieve maximum extraction of colour, flavour and tannin. At the completion of fermentation, the wine is basket pressed with free-run and pressings wine combined and filled to neutral French oak 225L barriques for a maturation period of 18 months before careful barrel selection and blending before bottling.

#### **Tasting Evaluation**

Colour: Deep violet core with a ruby rim.

Aroma: Intense aromas of blackberry, dark plum, liquorice, layered with subtle hints of clove, nutmeg, cinnamon and dark chocolate.

Palate: Rich, textured flavours of blackcurrant, boysenberry, black olive tapenade, and plum sauce are complimented with savoury notes of black pepper, and cured meats. A fine acid line and dusty cedar oak tannins give focus and structure.

This wine has all of the traits that has made the Marananga one of the most sought-after appellations in the Barossa Valley.